

\$83 LUNCH BUFFET 50+ GUESTS

All Guests will be welcomed with sourdough bread

Starters

CLAM CHOWDER applewood smoked bacon

CAESAR SALAD 24 month reggiano, croutons ROASTED BEETS Humboldt Fog goat cheese

MIXED ORGANIC GREENS golden balsamic dressing

Entrées

ROASTED JIDORI CHICKEN BREAST

with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK

with chimichurri

Sides

GARLIC MASHED POTATOES

MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts choose one

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE