



# Custom Buffets

MINIMUM 12 GUESTS

LUNCH: Select one Soup/Salad, one Entrée item, two Accompaniments, and one Dessert

Additional Entrée can be added for 5.00 per person

DINNER: Select two Soups/Salads, two Entrée items, two Accompaniments, and one Dessert

## SOUP/SALAD

### Chef's Seasonal Soup

*May include cream of asparagus with grilled scallion, gazpacho with basil granita, butternut squash, or potato leek*

### Mixed Greens Salad

*Crisp apples, toasted pecans, feta, champagne vinaigrette*

### Kale Salad

*Tangy and sweet with crunchy pickled radish, roasted shiitake, dried fruit, cider vinaigrette*

### Caprese Style Salad

*Arugula with fresh mozzarella, tomatoes & basil, balsamic vinaigrette*

### Niçoise Style Salad

*Mixed greens, poached potatoes, haricot vert, tomatoes, eggs & herbed dijon vinaigrette*

### Mixed Grains Salad

*Faro and quinoa with grilled vegetables & feta cheese*

## ACCOMPANIMENTS

### STARCHES

Potato Puree

Creamy Polenta

Potato Gnocchi

Roasted Red Potato

Herbed Israeli Couscous

Rice Pilaf with Fruit & Nuts

Sushi Rice Cakes

### VEGETABLES

Creamy Spinach with Artichoke hearts, Onion & Herbs

Seasonal Vegetables

Roasted Root Vegetables

Spiced Baby Carrots

## ENTRÉES

Seared Farmhouse Chicken

*Herbed jus, wine reduction*

Pepper Crusted Pork Loin

*Dijon & herb sauce*

Sirloin Roast Beef

*Spiced Santa Maria coffee rub*

Asian Glazed Salmon

*Hoisin, sesame & scallion*

Sausage & Broccoli

*Classic Italian sausage, broccoli, Parmesan*

Roasted Vegetable Pomodoro

*Choice of pasta*

Vegetable Wellington/Strudel

*Roasted squash, roots & mushroom in pastry*

## DESSERTS

Seasonal Bread Pudding

Seasonal Fruit Crisp

Assorted Cookies

Brownie & Bars Platter