



Events to Last a Lifetime

Buffet Menu

Hand Passed Hors d'oeuvres

Chicken Satay

Tequila and coriander marinated chicken, skewered and served with spicy peanut sauce

Stuffed Mushroom Caps

Filled with Italian Herb sausage and cheese

Spanikopita

Flaky phyllo dough stuffed with spinach and feta cheese

California Fruit Display

Replenished throughout the evening!

Featuring the seasons sweetest including strawberries, honeydew, watermelon, cantaloupe, pineapple, red and green grapes, with local dried fruits in fall and winter months

Buffet

Harvest Salad

Mixed greens topped with toasted hazelnuts, butternut squash croutons, dried cranberries and goat cheese drizzled with a sherry vinaigrette

Wild Rice Pilaf

Infused with herbs and shallots

Baby Carrots & Zucchini Saute

Sautéed in butter with a hint of lemon zest

Shiitake Breast of Chicken

Boneless, skinless breast of chicken served with a delicate shiitake mushroom wine sauce

Herb Encrusted New York Sirloin of Beef

Studded with fresh garlic and arugula pesto, served with au jus and creamy horseradish

Pasta Saute Station

Basil Pesto Tortellini & Spinach and Mozzarella Ravioli

Sauted in garlic and olive oil and served with your choice of sauce including Creamy Pesto Sauce, Garden Marinara and Wild Mushroom Sauce
Topped with fresh grated parmesan cheese

Dinner Rolls

With creamery butter

Gourmet Coffee & Tea Station

Starbucks Coffee, Decaf and Tazo Tea, served with Italian flavored syrups, whipped cream, cinnamon and chocolate