



Events to Last a Lifetime

Sample Summer Buffet Dinner Menu

Passed Hors D' Oeuvres

served on unique trays with fresh herb and flower garnish

Thai Beef in a Cucumber Cup

tender beef marinated in cilantro and lime
and wrapped with cucumber and
presented on decorative bamboo

Savory Duck Purses

with fig and dried cherry compote
wrapped with chives

Grilled Chicken Skewers

macadamia nut encrusted
with peanut dipping sauce
especially for the kids!

Goat Cheese Crostini

creamy goat cheese topped with
sweet & sour onions, golden raisins
and orange blossom honey

Table Displayed Hors D' Oeuvres

Poolside Griddle

performance grilled

Grilled Pizzette

flatbread warmed on a hot griddle
and topped with

**Dill havarti, Marinated Tomato,
Oregano and Arugula**

and for the kids (and adults too!)

Pepperoni and Cheese

served with

Caprese Skewers

fresh mozzarella, baby pear tomato,
opal and green basil
drizzled with a balsamic reduction

California Fruit Display

featuring the summers sweetest

Strawberries

Pineapple

Watermelon, Cantaloupe

Honeydew, Apricots

Plums and Berries

Buffet Dinner Menu

Summer Citrus Salad

mesclun salad, ripe avocado, fresh mango
and candied pecans
tossed with a passion fruit vinaigrette

Warm Red Jacket Potato Salad

soft cooked red potatoes mixed with
Castroville artichokes
and shaved asparagus
tossed with a fresh fennel dressing

Roasted Vegetable Platter

the seasons freshest vegetables
grilled to perfection

Spinach and Cheese Ravioli

with lemon thyme cream sauce

Entrees

Tender Filet of Beef

served on a bed of arugula with
a dried cherry and
port demi-glace

Grilled Swordfish

with an artichoke, tomato
and olive salsa

Dessert

Fresh Strawberry Shortcake

fresh local strawberries and shortcake
with a chocolate drizzle
and whipped cream
served in a martini glass