



*Perfect for Dining al Fresco....*

### Summer Garden Buffet

- ❖ **Rosemary Focaccia Dinner Rolls** *Served with Sweet Creamery Butter*
- ❖ **Summer Salad with Mixed Greens** *Fresh Strawberries, Candied Walnuts, Crumbled Feta and Sliced Red Onion Tossed in a Champagne Vinaigrette*
- ❖ **Roasted Beet Salad** *with Mixed Greens, Thinly Sliced Bermuda Onions and Red and Gold Beets with a Honey Thyme Dressing*
- ❖ **Mixed Fruit and Berry Salad** *with Honey Drizzle and Fresh Lemon Squeeze*
- ❖ **Grilled Castroville Artichokes** *with Preserved Lemons, Green and Kalamata Olives and Lemon Aioli*
- ❖ **Summer Garden Risotto** *with Asparagus Tips and English Peas Served with Fresh Grated Parmesan Cheese*
- ❖ **Chicken Genoa** *Marinated in Fresh Basil, Rosemary, Thyme, Sage, Garlic, Extra Virgin Olive Oil and Lemon Zest*
- ❖ **Baked Tarragon Encrusted Salmon** *Finished with a Citrus Beurre Blanc*
- ❖ **Tuscan Steak Grilled Tri-Tip**, *Marinated in Local Red Wine, Herbs de Provence and Fresh Garlic, Topped with Shaved Parmesan Cheese on a Bed of Baby Arugula*

★ *menu items may be subject to change based on season, availability and guest count*