## Plated $\$$ Served Dinner

Salads
Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion - GF, V ..... 8.50
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V ..... 8.25
Caesar Salad, Garlic Croutons, Shaved Parmesan ..... 7.75
Baby Organic Greens, Fresh Berries, Parmesan Cheese, Balsamic Herb Vinaigrette - GF, V ..... 8.25
Arugula, Radish, Fennel, Heirloom Baby Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette - V ..... 8.25
Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Cider Vinaigrette - GF, V ..... 8.00
Baby Boston Bibb BLT Salad, Bacon, Tomato, Pickled Red Onion, Lemon Asiago Vinaigrette - GF ..... 8.75
Roasted Beet Salad, Beet Crema, Tomato, Fennel, Pumpernickel Crouton, Arugula, Herb Vinaigrette - V ..... 8.50
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette - GF, DF, VV ..... 8.50
Entrees
All entrées include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.
Herb-Roasted Farmhouse Chicken Breast, Roasted Red Potato, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce - GF ..... 29.00
Sautéed Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce - GF ..... 27.00
Sautéed Chicken, Champagne Sauce, Dried Fruit Chutney, Roasted Red Potato, Haricot Vert, Fennel, Mushroom - GF ..... 27.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce ..... 29.00
Sauteed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Roasted Red Potato, Watercress Vinaigrette - GF, DF ..... 29.00
Beet Cured Halibut, Mushroom, Marble Potato, Charred Tomato, Salsa, Beurre Monté - GF ..... 44.00
Mahi Mani, Black Rice, Fennel, Asparagus, Salsa Verde, Chili Oil - GF, DF ..... 35.00
Salmon, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto, Shaved Asparagus-Arugula Salad - GF ..... 35.00
Miso Glazed Sea Bass, Potato Puree, Napa and Bell Pepper Slaw - GF ..... 54.00Sauteed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Roasted Red Potato, Madeira Sauce - GF, DF
Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Risotto, Brussels Sprouts - GF ..... 36.0043.00
Grilled Tenderloin, Farro, Asparagus, Tomato, Shiitake, Soy Butter Sauce ..... 43.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco - GF ..... 43.00
Seared Tenderloin, Fried Yukon Potato, Charred Broccolini, Blue Cheese, Red Chimichurri Vinaigrette - GF ..... 43.00
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil, Lemon Dill Aioli - DF, VV ..... 27.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt - GF, V ..... 27.00
Grilled Tofu, Sweet Pea Purée, Mushroom and Edamame Fricassee, Pea Shoot, Smoked Chili Oil - GF, DF, VV ..... 27.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root - GF, DF, VV ..... 27.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée, Chili Oil - GF, DF, VV ..... 27.00
Saffron Pappardelle Pasta, Oven-Roasted tomatoes, Artichokes, Wild Mushrooms - V ..... 27.00
Butternut Squash Ravioli, Cream Sauce, Chives - V

## Plated Dinner Desserts

Dark Chocolate Mousse, Hazelnut Crème Custard, Frangelico, White Chocolate Sauce - GF ..... 9.50
Key Lime Tart, Hibiscus ..... 9.00
Spiced Mayan Chocolate Torte, Mango Lime Compote - GF ..... 9.00
Limoncello Tiramisu, Fresh Strawberries, White Chocolate ..... 9.00
Pear, Cardamom, Brown Butter Tart, Honey Cream ..... 9.00
Chocolate Mana Cotta, Black Cocoa Crumble ..... 9.00
Pine Nut Custard Tart, Raspberry Gelée, Pine Nut Brittle ..... 9.00
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze ..... 8.75
Vanilla Bean Cheesecake, Fresh Berry Compote* ..... 8.75
Family-Style Miniature Desserts ..... 3.50 each
Family-Style Cookies and Bars ..... $5 \cdot 50$

## Dinner

36.oo price includes 2 choices from each category
39. oo price includes 2 choices from each category +3 entrees
43.00 price includes 3 choices from each category

Per person upgrade charges may apply as indicated
100.00 fee will apply for buffets with less than 50 people

All buffets include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

## Dinner Buffet Starters \& \&alads - Category I

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion - GF, V
Arugula, Radish, Fennel, Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette - V
Baby Kale, Pickled Shiitake Mushroom, Grilled Scallion, Chive, Mint, Lemon Parmesan Vinaigrette - GF, V

Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion, Cilantro Feta Vinaigrette - GF, V

Watermelon, Heirloom Tomato Salad, Cotija, Arugula, Green Chili Vinaigrette - GF, V

Roasted Beet, Tomato, Fennel, Mint, Arugula, Pumpernickel Crouton, Beet Crema, Herb Vinaigrette - V

Garden Salad, Cucumber, Tomato, Sweet Red Onion,
Parmesan Peppercorn Dressing - GF, V
Melon and Crispy Prosciutto Mixed Green Salad, Shaved Fennel,
Citrus Vinaigrette - GF, DF
Summer Berry Salad, Mixed Greens, Herb Marinated Feta,
Sherry Vinaigrette - GF, V

Butter Lettuce Salad, Bacon, Scallion, Avocado, Egg,
Creamy Herb Dressing - GF
Grilled Cauliflower Salad, White Bean, Pickled Pepper,
Smoked Almond, Baby Kale, Basil Vinaigrette - GF, DF, VV
Hummus Trio Platter, Lemon Garlic, Roasted Beet and Charred Poblano Herb, Fresh Vegetables, Pita - GF, VV

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette - V

Assorted Spring Roll Platter, Sweet Chili Sauce - DF
Burrata and Tomato Platter, Fresh Basil, Mint, Salsa Verde, Sea Salt - GF, V

## Dinner Bupfets

## Dinner Bupfet Entrées - Category II

Herb-Roasted Chicken, Miso-Mustard Sauce - GF
Sautéed Chicken, Roasted Tomatoes, Olives, Tahini Vinaigrette - GF, DF
Grilled Chicken, Watercress Vinaigrette - GF, DF
Balsamic-Glazed Beef Short Ribs - GF, DF Add 2.oo per person
Beef Brisket, Smoky Kansas Barbecue - GF, DF
Pan-Seared Salmon, Crème Fraiche, Basil Pesto - GF, DF Add 3.oo per person
Sautéed Sea Bass, Stewed Baby Artichokes - GF, DF Add 6.oo per person
Sautéed Grouper, Veracruz Sauce - GF, DF Add 3.oo per person
Sautéed Halibut, Lemon Caper Butter Sauce - GF Add 6.oo per person
Angel Hair Pasta Cake, Spicy Tomato Sauce - V
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt - GF, V

Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli - DF, VV

## Chep-Carwed Meats - Category II

Chef charge of 150.00 flat rate per buffet

Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce - GF, DF Add 6.0 o per person

Herb-Encrusted Beef Tenderloin, Horseradish Sauce - GF
Add $6.0 o$ per person
Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF
Pork Loin, Raspberry Chipotle Sauce - GF, DF
Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF
Herb-Rubbed Leg of Lamb, Romesco Aioli - GF, DF
Bistecca Florentine (Beef Porterhouse), Lemon, Garlic - GF, DF
Add $6.0 o$ per person
Tomahawk Chop, Red Chimichurri Sauce - GF, DF Add 8.0 o per person
Beef Brisket, Smoky Kansas Barbecue - GF, DF

## Dinner Buffet Cccompaniments - Category III

## Vegetables

Asparagus, Fresh Herbs - GF, DF, VV
Haricots Verts, Oyster Mushrooms, Roasted Fennel - GF, DF, VV
Green Beans, Garlic, Herbs - GF, DF, VV
Farro, Asparagus, Roasted Tomato, Wild Mushrooms - DF, VV
Green Beans, Bell Peppers, Red Onion - GF, DF, VV
Brussels Sprouts, Bacon - GF, DF
Roasted Yellow Squash, Zucchini, Peppers, Red Onion - GF, DF, VV
Roasted Multi-Color Carrots, Spiced Greek Yogurt - GF, V
Sicilian Cauliflower, Parmesan, Lemon, Chili Flakes, Parsley - GF, V

## Starches

Roasted Garlic Potato Purée - GF, V
Yukon Gold Smashers - GF, V
Lemon Potato Purée - GF, V
Roasted Red Potatoes - GF, DF, VV
Red Quinoa, Spinach, Wild Mushrooms - GF, DF, VV
Red Potatoes, Butter, Garlic, Herbs - GF, V
Creamy Rosemary Potato Galette - GF, V
Vegetable Basmati Rice - GF, DF, VV
Roasted Sweet Potato, Smoked Paprika - GF, DF, VV


## Dinner Buffet Desserts

Goat Cheese Cheesecake, Balsamic Strawberries*

Tiramisu Classico

Apple Cinnamon Bread Pudding, Vanilla Crème Anglaise
Spiced Mayan Chocolate Torte, Mango Lime Compote -GF
Guava Cheesecake, Spiced Cashew Crust, Blackberry Curd -GF
Pear, Cardamom, Brown Butter Tart, Honey Cream

Vanilla Bean Cheesecake, Fresh Berry Compote*
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze
Mixed Fruit Crisp, Seasonal Stone Fruit, Whipped Cream
Dark Chocolate Cheesecake, Milk Chocolate Sauce*

Rhubarb Ginger Croustade, Strawberries
Warm Caramel Banana Bread Pudding, Crème Anglaise
Chocolate Toffee Trifle, Devil's Food Cake, Caramel, Chocolate Mousse
Mixed Berry Trifle, Yellow Cake, Berries, White Chocolate Mousse
Chef's Choice Assorted Miniature Desserts

Chef's Choice Assorted Cookies, Bars
*cheesecake can be made with gluten free crust upon request - add . 75 per person

