



BUFFET DINNER

SALADS

Each salad or starting course should propel you forward to the next course, building anticipation for the entrées to come. The ideal salad should complement one another as part of a cold course. The best first courses delight and tantalize and should encourage a certain sense of *wanton gluttony*...

The choice of two salads are included in the price of the event. Each additional choice beyond the two will incur a nominal charge of \$3.00. Please note that the cost of the event is based upon the entrée choice.

FIRST CATEGORY

TRADITIONAL CAESAR SALAD

With Homemade Sourdough Croutons and Shaved Reggiano Parmesan

STAR ROUTE FARMS GREENS

With Pickled Tomatoes, Herbed Shallot-Black Pepper Vinaigrette, Diced Apples and Laura Chenel Goat Cheese

HEIRLOOM TOMATO AND MOZZARELLA SALAD

With Basil-Truffle Vinaigrette
(When in Season)

ENDIVE, WATERCRESS AND RADICCHIO

With Citrus-Chive Dressing and Candied Walnuts

SECOND CATEGORY

PEARLED COUSCOUS AND SMOKED TROUT

Vegetable Salad with Fines Herbes

ORANGE, JICAMA AND WATERCRESS

With Greek Olives, Fennel and Green Beans

SALAD OF FRESH GARBANZO AND CHERRY TOMATO

With Roasted Moroccan Olives and White Anchovies

ENDIVE AND WATERCRESS SALAD

With Pancetta Lardons, Fried Shallots and Soft Poached Egg

SALAD OF SLOW ROASTED RED AND YELLOW BEETS

With Candied Pecans, Farmstead Blue Cheese, Mâche and Creamy Tarragon Vinaigrette



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ENTREES

The heart of the meal, the meat on the plate, the eternal question of beef, chicken or fish? We've tried to do items that are tasty and beautiful in presentation. Some of the fish may not be available during certain parts of the year (halibut notoriously takes a vacation in August!) We will always identify them well in advance. Enjoy!

Choose any two items from from below for a flat fee of \$50.00 per person.
This includes two selections each for Sides, Salads and Desserts

There is an additional charge of \$5.00 for each extra choice of entrée.

**BLACK PEPPER AND HERB
ROASTED SIRLOIN OF BEEF**

On Braised Lentils with
Horseradish Cream

BRAISED BEEF SHORTRIBS

With Glazed Root Vegetables

BRAISED BEEF BORDELAISE

With Grilled Oyster Mushrooms
and Fried Parsley

**GRILLED FILET OF CREEKSTONE
FARMS BEEF**

With Red Wine Bordelaise and
Thyme Roasted Mushrooms

\$4.50 ADDITIONAL

**SLOW COOKED BEEF BRISKET
EN TAGINE**

With Moroccan Spices, Whole Wheat
Couscous and Raisin Chutney

**OLD FASHIONED YANKEE
POT ROAST**

With Glazed Pearl Onions and Carrots

**SMOKED PETITE RIBEYE
OF BEEF**

With Roasted Shallots, Bacon
and Veal Stock Reduction

OLIVE OIL POACHED SALMON

On Vegetable Couscous with
Preserved Lemon-Thyme Confit

FENNEL ROASTED HALIBUT

On Creamed Leeks and Beluga Lentils

**BRAISED BOURRIDE OF
MONKFISH**

With Tomatoes, Olives and Lemon Aioli

**HOMEMADE SALT COD, CORN
AND POTATO CAKES**

With Grilled Chorizo and Saffron

**INDIVIDUAL CRAB AND
TARRAGON POT PIES**

Dungeness Crab with Fingerling
Potatoes, Baby Carrots and Leeks in a
Crab-Tarragon Veloute Sauce, Topped
with a Fluffy Bisquit Crust

MAHOGANY ROASTED CHICKEN

With Sourdough Stuffing and
Natural Jus

GARLIC ROASTED CHICKEN

With Sautéed Green Beans and
Creamy Mashed Potatoes

SLOW COOKED CHICKEN CONFIT

With Braised Coco Bean and
Andouille 'Stew'

**WOOD OVEN ROASTED
CHICKEN 'UNDER A BRICK'**

With Olive-Tomato and Caper
Salsa Crudo

PRUNE STUFFED PORK LOIN

With Whole Grain Mustard Jus

**ROASTED LEG OF
SONOMA LAMB**

With Caramelized Garlic Jam,
Rosemary-Cheddar Yorkshire
 pudding and Mint Chutney

When possible, most of our entrées can be made gluten free

The price of the entrées do not include 8.5% tax and 20% service charge



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SIDE DISHES

The choice of two sides are included in the price of the event. Each additional choice beyond the two will incur a nominal charge of \$4.00. Please note that the cost of the event is based upon the entrée choice.

CREAMED SPINACH

With Nutmeg

GLAZED HEIRLOOM CARROTS

With Cumin and Mint

\$2.50 ADDITIONAL PER PERSON

GRILLED JUMBO ASPARAGUS AND SOFT POACHED EGGS

With Lemon Hollandaise

SAUTEED BLOOMSDALE SPINACH

With Shallots and Garlic

CAULIFLOWER AND GRUYÈRE GRATIN

With Smoked Bacon Lardons

SAUTEED BRUSSELS SPROUTS

With Pancetta, Black Pepper and Shallots

GREEN BEANS SAUTEED

With Toasted Almonds and Lemon

GRILLED VEGETABLES

With Spicy Rouille

VERMONT CHEDDAR MAC & CHEESE GRATIN

ROASTED GARLIC MASHED POTATOES

With Chives

BUTTERMILK MASHED POTATOES

MASHED SWEET POTATOES

With Maple Syrup

GRUYÈRE, ARTICHOKE AND POTATO GRATIN

VEGETABLE COUSCOUS

With Grilled Merquez Sausage

PORCINI AND FARO RISOTTO

CHICKEN FRIED SWEET CORN AND COLE SLAW

RATATOUILLE PROVENÇAL

GOAT CHEESE TORTELLINI

With Olives in Roasted Vegetable Broth

WOOD OVEN ROASTED CAULIFLOWER

With Olive Oil and Sea Salt

BUTTERBALL POTATOES AND MORELS

Sauteed in Duck Fat

BREAD BOWL STATION

With Traditional Clam Chowder or
Crab-Roasted Corn Bisque

CULINARIAN WILL SERVE EACH BOWL INDIVIDUALLY

\$150.00 SURCHARGE