



sample buffet menu

passed hors d'oeuvres

Luxury Shrimp

rice flour dusted and fried rock shrimp tossed with monster sauce

Nicoise Salad Stuffed Fingerling Potato

seared ahi tuna

Duck Confit Egg Roll

ponzu sauce

Pan Roasted Shishito Peppers

extra virgin olive oil, sea salt

Wild Mushroom Arancini

romesco sauce

buffet dinner

Heirloom Tomato

hand-pulled mozzarella, wild arugula, lemon confit, fines herbs vinaigrette

Farro and Cauliflower

pickled vegetables, feta, pine nuts

Free Range Chicken Roulade

fresh herbs, pan jus

Seared Wild Striped Bass

sautéed summer vegetables, yellow pepper romesco

Whole Roasted Beef or Bison Tenderloin

chimichurri

Gratin Dauphinois

Haricot Vert, Fresh Herb Butter

Charmoula Eggplant

middle eastern quinoa, lemon-yogurt sauce

dessert

Potato Chip Pie