



Summer Wedding Buffet

Choose three from the following Appetizers:

- Baked Brie Encroute
- Assorted Aidell's Sausages with Romesco Sauce
- Bruschetta with Fresh Tomatoes, Kalamata Olives, Basil & Three Cheeses
- Assorted Fruit & Cheese Platter
- Caprese Salad Skewers
- Fresh Turkey & Sundried Tomato Pinwheels with Pesto
- Italian Anti-pasto Platter

Choose two from the following entrees:

- Roasted Sierra Nevada Grown Grass Fed New York Strip us Jus
- Beef Bourguignon
- Sierra Nevada Grown Grass Fed Beef Braised in California Cabernet Sauvignon
- Fulton Valley Farms Organic Free Range Chicken
- With Tomatoes, Basil, Capers & Kalamata Olives or a Lemon Beurre Blanc
- Sautéed Rainbow Trout with an Herb Beurre Blanc
- Wild Alaskan Salmon – Seasonal
- Poached with a Cucumber Salsa (served chilled) or Grilled with a Mediterranean Salsa
- Grilled Mahi Mahi (US Atlantic)
- With Olive Oil, Lemon Juice & Garnished with Fresh Herbs
- Grilled Pork Tenderloin
- Served with a Soy Ginger Sauce with Garlic & Essence of Orange

Choose two from the following sides:

- Our vegetables are locally grown in Northern California or near the Central California Coast
- Green Beans Almondine (hot)
 - Ratatouille (great hot or cold)
 - Mixed Vegetable Medley (Organic)
 - Garlic Mashed Yukon gold Potatoes
 - Rice Pilaf
 - Fresh Asparagus with Tarragon Butter – in season

Choose one from the following salads:

- Italian Style White Bean Salad
- Organic Baby Greens with Balsamic vinaigrette
- Classic Caesar Salad
- Fresh Fruit Medley
- Fresh Spinach with Chopped Eggs, Bacon and Maple Vinaigrette
- Baby Greens with Candied Walnuts and Crumbled California Bleu Cheese

House baked Italian Bread is included

Cake Cutting Service is included

\$36.00 Inclusive