



Summer Wedding Buffet

Choose two from the following entrees:

Roasted Sierra Nevada Crown Grass Fed New York Strip us Jus

Beef Bourignon

Sierra Nevada Crown Grass Fed Beef
Braised in California Cabernet Sauvignon

Fulton Valley Farms Organic Free Range Chicken

Roasted with Mushrooms and Capers in a Parsley White wine Sauce
Roasted with Tomatoes, Basil, Capers & Kalamata Olives

Sautéed Rainbow Trout with an Herb Beurre Blanc

Wild Alaskan Salmon – Seasonal

Poached with a Cucumber Salsa – served chilled
Grilled with a Mediterranean Salsa

Grilled Mahi Mahi (US Atlantic)

With Olive Oil, Lemon Juice & Garnished with Fresh Herbs

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