

Ultra Buffet Package

SUMMER 2021 JUNE- AUGUST

MINIMUM 50 GUESTS. COFFEE SERVICE INCLUDED.

61 PER PERSON

WE REQUIRE A GUARANTEED FINAL GUEST COUNT SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

BUTTER LETTUCE CUPS

SUN-DRIED TOMATO RELISH, MIXED OLIVES, RED WINE GASTRIQUE

PETIT DUNGENESS CRAB CAKES

BELL PEPPERS, CHIVES
FRESH CRAB MEAT, PEPPER AIOLI

PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST
SESAME-CITRUS-SWEET SOY GLAZE

BRAISED PORK TOAST

24-HOUR BRAISED PORK SHOULDER
PICKLED CABBAGE, GRILLED GARLIC FOCACCIA

BUFFET

MIXED GREENS

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING, CROUTONS
PARMIGIANO-REGGIANO

BAKED ORGANIC CHICKEN

BASIL-TOMATO RELISH

GRILLED PORK LOIN

APPLE DEMI, BRAISED APPLE COMPOTE

CHEF'S DAILY SEAFOOD

DAY BOAT FISH SELECTION, CORN SUCCOTASH

SEASONAL RAVIOLI

HERB PESTO, CHERRY TOMATOES, CARAMELIZED ONIONS
ASIAGO CHEESE

ROASTED RED POTATOES & FRESH THYME

CALIFORNIA RICE PILAF

ROASTED SEASONAL VEGETABLES

LEMON, HERBS, OLIVE OIL

ASSORTED DINNER ROLLS

DESSERT

PETIT DESSERTS

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

à La Carte Buffet Enhancements

SUMMER 2021 JUNE - AUGUST

MINIMUM 30 GUESTS.

PRIME RIB CARVING STATION

CARAMELIZED ONIONS, AU JUS
10 PER PERSON ENHANCEMENT TO
CERTIFIED ANGUS BEEF ON PREMIER PACKAGE ONLY
PLUS ONE ADDITIONAL \$150 CARVING LABOR FEE

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESH OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
14 PER PERSON

CHICKEN "WINGS"

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE
BUTTERMILK DRESSING
5 PER PERSON

ARTISANAL GRILLED CHEESE

HOUSE-MADE BRIOCHE, FONTINA
SWEET APPLES, TRUFFLE OIL
5.50 PER PERSON

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE
4.50 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
5 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN
CARAMELIZED ONIONS, HORSE RADISH CREAM
5.50 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY
CROSTINI, DRIED FRUIT, CANDIED NUTS
60 PER HALF WHEEL

TOMBO TUNA SLIDERS*

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE
MISO-SESAME VINAIGRETTE
6 PER PERSON

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI
DRIED FRUIT, CANDIED NUTS
6 PER PERSON

PORK BELLY SLIDERS

ACHIOTE, TOMATILLO, PICKLED CHAYOTE
PASILLA-AVOCADO COULIS, QUESO FRESCO
4 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS
AVOCADO CREMA, TOMATILLO PICO
6 PER PERSON

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.