

Seafood, Meats & Salads

Seafood

Small	\$99
Medium	\$199
Large	\$400

Jumbo Mexican Shrimp, Crab Claws, Carlsbad Oysters & Mussels Served with Horseradish Chive Cream, Vodka-Infused Cocktail Sauce, Lemon Vinaigrette, Pickled Red Onion, Lebanese Cucumber Salad, Black Pepper Mignonette & Tabasco Sauce

Carving Stations

Heated carving stations include small brioche rolls & dedicated serving chef

Whole Roasted Turkey **\$450**

Diestel Farms Whole Turkey Stuffed with Green Apple, Fennel & Mushrooms, Whole Grain Mustard, Dijon Mustard, Turkey Gravy, Cranberry & Orange Chutney

Prime Rib **\$500**

Roasted Garlic & Black Peppercorn-Crusted All Natural Prime Rib Served with Beef Demi-Reduction Sauce & Horseradish Cream

Lamb Rack **\$550**

Mint & Garlic-Crusted Roasted California Lamb Rack Served with Pomegranate Lamb Sauce & Mint Jelly

Aged Beef Tenderloin **\$600**

Peppercorn-Crusted Aged Roasted Beef Served with Béarnaise Sauce

Salads

Platter Sizes			Serves
Small	Salads	\$60	10
Medium	Salads	\$80	15
Large	Salads	\$100	20

California Baby Greens Salad

Scarborough Farm Field Greens, Watermelon Radish, Shredded Carrots, Cherry Tomatoes, Honey Balsamic Vinaigrette

Tuscan Caesar Salad

Romaine Hearts, Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar-Style Vinaigrette