

Baja - \$50 per person

Black Bean Soup with Sour Cream & Fried Tortilla Strips
 Romaine Heart Salad with Cilantro Ranch Dressing
 All Natural Beef & Chicken Fajitas with Red Onions & Tomatoes
 Blackened Salmon with Papaya Relish & Tomatillos
 Mexican Rice with Tomatoes, Beans & Grilled Corn
 Avocado-Lime Guacamole
 Tortilla Chips & Pico de Gallo
 Roasted Serrano Peppers, Bell Peppers with Cilantro & Jalapeno
 Oaxaca Cheese, Sour Cream, Escabeche & Warm Tortillas
 Vanilla Pot De Creme
 Chocolate Tart with Dulce De Leche
 Melon Salad with Mint and Tequilla

Californian - \$55 per person

Scarborough Farm Field Greens, Seasonal Baby Tomatoes, Edible Flowers & Honey-Balsamic Vinaigrette
 "La Espanola" Chorizo Potato Salad with Chipotle Barbeque Sauce
 All Natural Beef Short Rib Slider, Baby Spinach, Red Onion Preserve, Point Reyes Blue Cheese, Horseradish Cream, Brioche Roll
 Pan Roasted Mahi Mahi, Roasted Tomatillo & Pineapple Relish
 California Seasonal Vegetable Medley with Roasted Garlic & Fresh Herbs
 Weiser Farm Fingerling Potatoes, California Ranch Olive Oil, Green Onion
 Seasonal California Fruit Tart with Almond Cream
 Guittard Chocolate Brownies
 Peanut Butter Cookies

Italian - \$55 per person

Minestrone Soup
 Wild Arugula & Radicchio Lettuce, Parmesan Cheese & Honey Balsamic Vinaigrette
 Seasonal Tomatoes & Buffalo Mozzarella Salad, Purple Basil & Extra Virgin Olive Oil
 Market Seabass with Green Asparagus Sauce & Capers
 Slowly Braised Lamb Osso Bucco with Seasonal Mushrooms
 Risotto Primavera
 Seasonal Vegetables with Roasted Garlic & Basil
 Fried Zucchini Chips
 New York Cheesecake, Balsamic Caramel
 Lemon Tart with Fresh Raspberries
 Espresso & Chocolate Cookies

Mediterranean - \$60 per person

Baby Spinach & Romaine Heart Salad with Feta Cheese, Cucumber, Tomatoes & Oregano-Lemon Vinaigrette
 Seasonal Tomatoes & Buffalo Mozzarella Salad
 Chermoula-Marinaded Atlantic Salmon, Chick Peas, Eggplant & Tomato Stew
 Orange & Cilantro Marinaded All Natural Beef & Chicken Kebabs with Vegetable Mediterranean Couscous
 Sundried Tomato & Goat Cheese Ravioli with Purple Basil, Fresh Tomato Sauce & Grated Parmesan Cheese
 Hummus, Tzatziki, Baba-Ghannouj & Dolmades with Mediterranean Flatbread
 Marinaded Mediterranean Olives with Spices & Fresh Herbs
 Chocolate Ganache Cake
 Amaretto & Almond Cookies
 Lemon Tart with Fresh Raspberries

Add Bread and Butter Service to any of the above Buffets - \$2 per person

(Minimum order of 20)

Menus & Pricing are subject to change based on availability