

Mediterranean \$40 per person

Greek Salad with Romaine Hearts, Feta Cheese, Cucumber, Tomatoes & Oregano-Lemon Vinaigrette
 Hummus with Mediterranean Flatbread
 All Natural Chicken Kebabs with Chermoula
 Grilled Chimichurri-Marinated All Natural Flank Steak with Onions & Bell Peppers
 Mediterranean Couscous with Tumeric Vegetables, Dates & Raisins
 Chocolate Hazelnut Crunch Cake
 Peach & Ricotta Cake Shooter

Californian \$45 per person

Scarborough Farm Field Greens & Seasonal Baby Tomatoes with Honey-Balsamic Vinaigrette
 Cilantro Pesto-Marinated All Natural Chicken Breast
 Pan Roasted Scottish Salmon with Chive & California EVOO Emulsion
 Seasonal California Vegetable Medley with Roasted Garlic & Fresh Herbs
 Weiser Farm Fingerling Potatoes, Roasted Garlic & Paprika
 Mini Strawberry Shortcake
 Pecan Tassie

American \$45 per person

Classic Caesar Salad, Garlic Croutons, Parmesan & Meyer-Lemon Caesar Vinaigrette
 Aromatic Herb Roasted Chicken with Thyme Infused Natural Au Jus
 Sliced Flank Steak with Seasonal Wild Mushrooms, Scallions, Demi-Glace
 Mornay Potatoes, Fresh Parmesan, Sweet Onion
 Grilled Vegetable Mélange with Chimichurri
 Hummingbird Cake
 Hazelnut Torte

Italian \$45 per person

Roasted Tomato Minestrone Soup
 Wild Arugula Salad, Toasted Almonds, Shaved Grana & Balsamic Vinaigrette
 Panzanella with Mozzarella, Tomato, Red Onion, Cucumber, Garlic Croutons, Basil Vinaigrette
 Chicken Milanese, Lemon Zest Butter
 Goat Cheese & Sun-Dried Tomato Ravioli, Tomato Ragout, Chiffonade Basil
 Roasted Atlantic Salmon, White Wine Lemon & Caper Sauce
 Italian Wedding Cookies
 White Chocolate Raspberry Cheesecake

(Minimum order of 20)

Add Bread and Butter Service to any of the above Buffets \$2.50 per person

Menus & Pricing are subject to change based on availability