



Catering & Event Productions

Main Courses

Certified Angus Boneless Prime Rib with Freshly Prepared Horseradish Sauce,
Caramelized Onions, and Port Demi Glace

Certified Angus Beef Tenderloin with Port Demi Glace and Shaved Sweet Onion Rings

Braised Australian Lamb Shanks with Zinfandel Infused Demi Glace and Gremoulada

Applewood Smoked Bacon Wrapped Pork Tenderloin with Apple Brandy Demi Glace

Grilled Chicken Breast with Sweet Pepper and Basil Pesto

Pan Roasted Chicken Breast with Sundried Tomatoes, Artichoke Hearts, and Roasted Garlic
in a Creamy Sherry Demi Glace

Classic Chicken Picatta in a Lemon Caper Beurre Blanc

Chicken Saltimbocca with Prosciutto, Fontina, Basil Leaves, and Tomato Infused Demi Glace

House Glazed Carving Ham with Apple Slaw and Mustard Pickles

Grilled Local Halibut with Meyer Lemon Aioli and Citrus Salsa

Prawns Provencal in Roasted Garlic and Fresh Tomato Wine Sauce

Pan Seared Salmon with Pink Peppercorn Beurre Blanc, Orange Zest, and Chives

Dungeness Crab Cakes with Chipotle Aioli and Arugula

Spinach and Mozzarella Ravioli with Seasonal Wild Mushrooms, Poached Garlic Cream Sauce,
Cracked Pepper, Parmigiano Reggiano, and Fried Sage

Fresh Salmon Cakes with Spiced Meyer Lemon Aioli

Grilled Summer Vegetable Lasagna with San Marzano Marinara, Mozzarella, and Herbed Sonoma Goat Cheese

Side Dishes

Roasted Garlic, Citrus, Truffled, or Horseradish Mashed Potatoes

Gruyere Au Gratin Potatoes with Fennel, Leeks, and Thyme

Roasted Red Potatoes with Spring Garlic Butter and Fresh Herbs

Truffled Creamy Polenta with Parmigiano Reggiano and White Truffle Oil

Housemade Old Fashioned Potato Salad

Organic Couscous with Toasted Almonds, Red Onions, Fresh Herbs, Fennel, and Currants

Jasmine Rice Pilaf with Carrots, Celery, Onions, and Fresh Herbs

Bow Tie Pasta with Tomatoes, Roasted Garlic, Capers, Fresh Herbs, and White Wine

Penne Pasta with Roasted Red Peppers, Crimini Mushrooms, Fresh Herbs, and Poached Garlic Cream

Cold Tortellini with Organic Tomatoes, Baby Spinach, Basil, and Feta

Grilled Asparagus with Parmigiano-Reggiano, Capers, and White Truffle Oil

Grilled Summer Squashes, Peppers, Onions, Mushrooms, and Organic Extra Virgin Olive Oil

Baby White Bean Cassoulet with Summer Vegetables and Crushed Garlic Croutons

Housemade Soups

Minestrone with Parmesan
Butternut Squash with Spiced Maple Roasted Nuts and Cinnamon Cream
Black Bean with Sour Cream and Pico de Gallo
Lobster Bisque with Lobster Claw Meat and Chives
Dungeness Crab Chowder with Fresh Crab Meat and Chives
Shell-less Cioppino Style Seafood Stew with Clams, Mussels, and Prawns
Cream of Asparagus with White Truffle Oil
New England Clam Chowder with Pancetta, Peas, and Carrots

Salads

Spring Mix Salad with Spiced Maple Roasted Nuts, Gorgonzola, and Raspberry Vinaigrette
Caesar Salad with Hand Torn Croutons and Parmigiano-Reggiano
Baby Spinach Salad with Feta, Red Onion, Cucumber, Imported Olives, and Balsamic Vinaigrette
Baby Spinach Salad with Strawberries, Avocados, Red Onions, Pine Nuts, and Honey Mint Vinaigrette
Heirloom Tomato Salad with Fresh Mozzarella, Basil, Imported Olives, and Extra Virgin Olive Oil
Seasonal Fresh Fruit and Display

Desserts

Tiramisu with Chocolate Sauce
Chocolate Trilogy with Raspberry Cabernet Coulis
Warm Peach and Blueberry Crisp with Raspberry Sauce and Whipped Cream
Crème Brulee with Fresh Berries
Individual Layered Mousses served in Shot Glasses

Mini Cheesecakes

Choice of:
White Chocolate, Raspberry Citrus and Key Lime
or
Chocolate, Amaretto, and Mocha Hazelnut

Mini Bars

Apple Cobbler, Key Lime, Mocha, Boysenberry Cheese, Lemon

All menus include freshly baked breads and butter; table served marinated imported olives, buffet equipment and décor linens if choosing buffet service.

Coffee and tea buffet style

Current sales tax and an 18% service fee are applicable to all charges incurred in your event.

Thank you!