



# BUFFETS

## ENTRÉES

### **Certified Black Angus Beef Loin**

With wild mushrooms, arugula puree, horseradish gremolata

### **Pan Seared Mary's Crispy Skin Chicken Breast**

With pepitas seeds, citrus vinaigrette

### **Seared Salmon**

On a bed of citrus braised endive

### **Red Wine Braised Short Ribs**

With truffle port glaze

## SIDES

### **Wheat Berry Salad**

With pickled and grilled seasonal vegetables and ricotta salata

### **Torn Romaine Lettuce**

With rustic garlic croutons, shaved parmigiano reggiano and bagna cauda vinaigrette

### **Charred Seasonal Vegetables**

Wilted rainbow kale and toasted almonds

### **Roasted Broccolini**

With sautéed currants on a bed of chicory

### **Charred White Corn and Fava Bean Succotash**

With cipolini onions, gypsy peppers, green chili oil

### **Crispy Heirloom Fingerling Potatoes**

With parsley, lemon brown butter

### **Oven Roasted Tomato**

With pancetta and caramelized onion tart with redwood hill goat cheese and thyme

### **Harvest Breads and Assortment of Fresh Baked Artisan Breads and Rolls**