



Menu d'aujourd'hui
Bon Appetit!

Spring Summer
Buffet Dinner C – \$65.00

(based on 50 guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

SALADS & SIDES

Pink Heirloom Radish & Watercress Salad
Raspberry lime vinaigrette

Golden Beet & Summer Squash Salad
with goat cheese & apple cider vinaigrette

Parmesan-Roasted Cauliflower
caramelized florets with crispy fried onions and Regiano cheese

Grilled Mixed Artisan Vegetables
brushed with lemon juice, fruity olive oil & parsley vinaigrette

Roasted New Potatoes
with sea salt, fresh rosemary & Fiore olive oil

French Baguette with Butter

MAIN

(choose two)

Slow Braised Shortribs
braised in red wine, root vegetable demi-glace

Grilled Lamb Chops
served with a current mint glaze

Sesame-Crusted Sable Fish
Served with a miso beurre blanc with a touch of maple

Dungeness Crab & Lemon Sage Gnocchi
served with a Limoncello veloute

*** Gluten free and vegetarian options are also available; please contact one of our event planners.*

*** Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*