



Menu d'aujourd'hui  
Bon Appetit!

**Spring Summer**  
**Buffet Dinner C – \$65.00**

*(based on 50 guests or more)*

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 Seasonal Vegetables  
*brushed with lemon juice, fruity olive oil & parsley vinaigrette*

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

Rice Pilaf  
*steamed with green onion and vegetable stock*

French Baguette *or* House-made Focaccia

**MAIN**

*(choose two)*

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

Moroccan Lamb Chops  
*served with spiced chermoula and fresh cilantro*

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*