



RECEPTION
& DINNER
selections

RECEPTIONS

Cold Hors d'Oeuvres

Seared Ahi Tuna

Wasabi Aioli, Papaya Chutney on Brioche
7 per Piece

Black Tiger Shrimp

Cilantro Aioli
6 per Piece

Ahi Tuna Tartare

Curried Avocado, Ponzu, Mizuna
7 per Piece

Wagyu Beef Carpaccio

Parmesan Reggiano, Truffle
7 per Piece

Maine Lobster Medallion

Cucumber, Citrus Mayonnaise
7 per Piece

Crab Salad

Mango Salsa, Herb Remoulade
7 per Piece

Smoked Salmon Tartare

Dill Crème Fraîche, Lime Zest
7 per Piece

Hamachi Sashimi

Green Papaya Salad, Sweet Soy Sauce
7 per Piece

Bay Scallop

Ceviche, Key Lime, Cilantro
7 per Piece

Tomato Bruschetta

Parmesan Reggiano, Arugula
6 per Piece

Poached Black Mission Fig

Pancetta, Gorgonzola Cheese
7 per Piece

Heirloom Cherry Tomato and Mozzarella on a Skewer

6 per Piece

Humboldt Fog Goat Cheese

with Sun-Dried Tomato and Basil
7 per Piece

Domestic Caviar

Potato Espuma, Crème Fraîche
7 per Piece

Prosciutto-Wrapped Asparagus

Sun-Dried Tomato Aioli
6 per Piece

RECEPTIONS

Hot Hors d'Oeuvres

Grilled Day Boat Scallop

Wrapped in Honey-Cured Bacon

7 per Piece

Mini Brie and Candied Walnut Turnover

6 per Piece

Baked Artichoke Heart

Cream Cheese and Parmesan Reggiano

6 per Piece

Dungeness Mini Crab Cake

With Papaya and Cilantro Chutney

7 per Piece

Mini Beef Wellington

With Foie Gras and Wild Mushroom Mousse

7 per Piece

Spanakopita

Baby Spinach and Feta Cheese Wrapped in Filo

6 per Piece

Vegetable Pot Stickers

With Ponzu Sauce

6 per Piece

Ginger Marinated Chicken and Beef Satay

With Peanut Sauce

6 per Piece

Lollipop Lamb Chop

Mint and Balsamic Vinegar Reduction

7 per Piece

Vegetable Spring Roll

With Sweet and Sour Sauce

7 per Piece

Braised Kobe Short Rib

Crimini Mushroom, Pearl Onion

7 per Piece

Crab Wonton

Dungeness Crab, Cream Cheese, Green and Red Onion

6 per Piece

RECEPTIONS

Burgundy Escargot Vol au Vent

Pernod, Garlic Parsley Butter
6 per Piece

Coconut Shrimp

Wasabi Mayonnaise Dip
7 per Piece

Brisket Slider

Provolone Cheese, Caramelized Onions
6 per Piece

Mini Pizza

Heirloom Tomatoes, Prosciutto, Mozzarella, Pesto
6 per Piece

Assorted Mini Quiche

Spinach, Cheese, Bacon, Mushroom
6 per Piece

Huitlacoche Mini Tamales

Tomatillo Salsa, Crema Mexicana
6 per Piece

Humboldt Fog Goat Cheese

Truffle Honey on Brioche
6 per Piece

Quail Egg Benedict

King Crab, Lemon Hollandaise
7 per Piece

Baja Prawn Empenada

Chimichurri Salsa
6 per Piece

Wagyu Beef Slider

Gruyère, Sweet Onion Purée, Pancetta
7 per Piece

👑 RECEPTION SPECIALTY DISPLAYS 👑

Olli Salumeria Meats Selection

Serrano Ham, Coppa, Norcino and Calabresse Salami
Pickled Asparagus, Pearl Onions, Cremini Mushrooms, Artichokes, Baby Squash
Manchego and Parmesan Reggiano Cheese, Niçoise Olives

16 per Person

Selection of Domestic and Imported Cheeses

Local Honey, Tomato Pear Chutney, Artisan Bread and Crackers

16 per Person

Artisan Vegetable Crudités and Dips

Local Seasonal Vegetables Terrarium, Blue Cheese and Ranch
Hummus, Pomegranate Yogurt Dip,
Pita and Lavash Bread, Terra Root Chips

16 per Person

Baby Spinach and Artichoke with Mozzarella and Parmesan Reggiano Cheese

Sourdough Baguette

8 per Person

Baked Wheel of Brie in Puff Pastry

Candied Walnuts and Bartlett Pear Chutney

70 Each

Baja Station

Guacamole, Pico de Gallo, Queso Fundido and Tortilla Chips

12 per Person

*Smokehouse

House Atlantic Salmon, Sturgeon, Gravlax
Chive, Crème Fraîche, Hard-Boiled Eggs, Capers and Red Onion
Mini Potato Latke, Bagels, Blinis

22 per Person

Add Caviar

Domestic Osetra, Sevruga or Hackleback Caviar

Market Price

👑 RECEPTION SPECIALTY STATIONS 👑

Salads

Choice of Three

Vine-Ripened Tomato Mozzarella Salad with Pesto Vinaigrette
Grilled Warm Asparagus Spears and Lemon Sabayon Dip
Artisan Salad, Pine Nuts, Golden Raisins, Cherry Tomatoes and Onion Chips
Baby Hearts of Romaine, Feta Cheese, Garbanzo Beans, Cucumbers, Roma Tomatoes
Baby Spinach, Gorgonzola, Pancetta, Poached Pear, Macadamia Nuts
Caesar Salad with Shaved Parmesan Reggiano, Garlic Croutons
Cobb Salad, Baby Hearts of Romaine
Avocados, Tomatoes, Bacon, Hard-Boiled Eggs, Ham and Turkey Breast

18 per Person

Raw Bar

Baja Prawn	8 per Piece
Gulf Oyster on Half Shell	8 per Piece
Alaskan King Crab Leg	8 per Piece
Snow Crab Claw	8 per Piece
TuaTua Clam on Half Shell	8 per Piece

Cocktail Sauce, Mignonette, Saffron Aioli, Louis Sauce

*Sushi

Nigiri, Sashimi and Rolls
With Ahi Tuna, Atlantic Salmon, Unagi, Hamachi, Mackerel, Ebi, Salmon Roe
Pickled Ginger, Wasabi and Soy Sauce

6 per Piece

Minimum 100 Pieces

👑 RECEPTION SPECIALTY STATIONS 👑

*Pasta

Orecchiete, Smoked Chicken Breast, Green Peas
Baked Penne, Baja Prawn, Roasted Bell Pepper and Pesto
Mushroom Ravioli, King Oyster Mushrooms
Cheese Tortellini Pomodoro with Parmesan Reggiano
Sourdough Garlic Bread and Bread Stick
29 per Person

*Risotto

Braised Short Ribs, Caramelized Onion, Wild Mushroom
Bay Scallops and Shrimp, Heirloom Cherry Tomato, Basil
Sweet Yellow Corn, Ancho Chile, Mascarpone Cheese
Sourdough Garlic Bread and Bread Stick
29 per Person

*South of The Border

Ecuadorian Sea Scallop Ceviche
Shrimp Empanada and Chimichurri Salsa
Shrimp Tacos, Salsa Verde, Chipotle Aioli
Carnitas Sopes, Pinto Beans, Cotija Cheese
Fire-Roasted Heirloom Tomato Salsa and Guacamole
Queso Fundido, Tortillas
30 per Person

Assorted Dim Sum

Cha Su Bao, Shumai, Pot Sticker, Spring Roll
Ginger Marinated Chicken and Beef Satay with Peanut Sauce
Char Siu Baby Back Ribs

The Wok

Chicken, Beef, Shrimp, Tofu
Baby Bok Choy, Cilantro, Bamboo Shoot, Green Onion
Kimchi Fried Rice
31 per Person

Flat Bread

Prosciutto, Arugula, Truffle
Margherita, Tomato, Mozzarella, Basil
Italian Sausage, Kalamata Olive, White Anchovies
Grilled Chicken Breast, Artichoke, Goat Cheese
Pancetta, Asparagus, Provolone
22 per Person

*Kobe Butcher Block and Sake Tasting

Carving Station

One Beef Tenderloin
One New York Strip Loin
Three "Cote de Boeuf"
Szechuan Pepper, Béarnaise, Horseradish Sauce

Japanese Sake Tasting

Ty-Ku Junmai Daiginjo
Murai Daiginjo
Shimizu No Mai Pure Night
7,500 for 50 Guests

All Specialty Stations are Offered for a Minimum of 25 Guests
***90** per Hour Specialty Chef Fee

CARVING STATIONS

All Carving Stations are Served with Assorted Artisan Dinner Rolls

Wellington-Style Filet of Atlantic Salmon

Filled with Bay Scallop and Dill Mousse, Key Lime and Saffron Beurre Blanc

290 Serves 20 Guests

Tenderloin of Beef Cooked on Cedar Plank

Port Wine Reduction and Horseradish, Whole Grain Mustard

410 Serves 20 Guests

Provençale Herb-Roasted Bone-In Prime Rib

Cabernet Sauvignon Sauce

475 Serves 40 Guests

Baron of Beef

Cracked Pepper, Dijon Mustard and Au Jus

975 Serves 75 Guests

Roasted Turkey

Marsala and Sage Jus, Ginger Cranberry Chutney

360 Serves 30 Guests

Hoisin and Sesame-Glazed Pork Steamship

Dates, Granny Smith Apples, Sweet and Sour Sauce

320 Serves 25 Guests

Colorado Leg of Lamb Asada

Marinated with Cilantro, Garlic, Lemon, Extra Virgin Olive Oil

Mint and Chipotle Pepper Sauce

325 Serves 20 Guests

The Butcher Block

Colorado Rack of Lamb with Mint and Aged Balsamic Jus

24-Ounce New York Steak with Burgundy Black Truffle Jus

28oz Bone-In Rib Eye Steak with Tarragon Béarnaise Sauce

75 per Person

All Carving Stations Require a Specialty Chef Fee

90 per Hour

👑 RECEPTION DESSERTS 👑

Cake Selection

Tiramisu

Light Mascarpone Cream and Layers of Amaretto-Infused Almond Coffee Sponge Cake

Strawberry Shortcake

Vanilla Cake, Strawberry Compote, Vanilla Mousse

Red Velvet

Red Velvet Cake, Cheesecake Mousse, Red Velvet Glaze

Pistachio Strawberry

Pistachio Cake, Strawberry Compote, Pistachio Mousse

Chocolate Marquise

Chocolate Cake, Bittersweet Chocolate Mousse, Dark Chocolate Glaze

Flourless

Rich Flourless Chocolate Cake with Chocolate Ganache

Carrot

Carrot Cake, Cream Cheese Mousse, Vanilla Chantilly

New York Cheesecake

Choice of Plain, Key Lime, Lemon, Strawberry, Vanilla

110 per Cake

👑 RECEPTION DESSERTS 👑

Parisian Macaroons

Chocolate, Vanilla, Pistachio, Salted Caramel, Raspberry, Cassis

45 per Dozen

Mini Cupcakes

Vanilla, Chocolate, Red Velvet

45 per Dozen

Mini Shooters

Chocolate Duo, Limoncello, Berry Panna Cotta, Tiramisu

65 per Dozen

Mini Tartlett

Pistachio, Apple, Lemon Meringue, Key Lime, Chocolate,
Coconut, Red Berry, Salted Caramel

45 per Dozen

Chocolate Assortment

Opera, Chocolate Brownies, Pistachio Tartlets, Coffee Éclairs, Chocolate Éclairs
Chocolate Duo, Salted Caramel Tartlets, Dulce de Leche

45 per Dozen

Exotic Assortment

Mango and Passion Fruit Mousse Cake, Red Berry Tartlets
Tiramisu, Pistachio Nougat Mousse Cake
Lemon Meringue Tartlets, Red Berry Opera, Apple Crumble Tartlets

45 per Dozen

Chocolate Fountain

Marshmallows, Biscotti, Madeleines, Macaroons, Vanilla Cream Puffs
Strawberries, Baby Bananas and Pineapple Kebabs

19 per Person

Minimum 50 Guests

*Crepes

Summer Berries, Caramelized Banana, Macadamia Nuts
Orange Segments, Grand Marnier, Chocolate Sauce, Vanilla Whipped Cream

20 per Person

All Specialty Stations are Offered for a Minimum of 25 Guests

*90 per Hour Specialty Chef Fee

👑 PLATED DINNER 👑

SOUP SELECTION

Roasted Heirloom Tomato Soup

Basil Crème Fraîche

12

Wild Mushroom Bisque

Parmesan Puff and Black Truffle Essence

12

Alaskan King Crab and Miso Soup

Coriander, Ginger, Tofu and Spring Onion

12

Cioppino

Saffron Tomato Broth, Garlic Aioli

14

Butternut Squash and Julian Apple Velouté

Short Ribs Sous Vide, Mustard Seed Oil

12

Cream of Broccoli

Crème Fraîche and Point Reyes Blue Cheese Biscuit

12

Seafood Chowder

Bay Shrimp, Scallop, Manila Clams and Burgundy Black Truffle

14

Thai Curry Lobster Bisque

Lobster Medallion, Baked in Puff Pastry

14

Roasted Sweet Corn Chowder

Pancetta, Guajillo Chile, Cilantro

12

White Asparagus Vichyssoise

Hackleback Caviar

14

👑 PLATED DINNER 👑

SALAD SELECTION

Artisan Salad

Butternut Squash Confit, Macadamia Nuts, Duck Prosciutto, Apple Cider Vinaigrette
12

Kenter Canyon Farms Baby Lettuce

San Daniel Prosciutto and Cantaloupe Melon
Shaved Manchego, Port Wine Reduction
12

Baby Arugula Salad

Goat Cheese, Roasted Baby Beets, Black Mission Fig and Cranberries
10

Vine-Ripened Tomato Salad and Mozzarella

Baby Rocket Salad, Basil, Aged Balsamic
14

Farmer's Market Baby Greens

Heirloom Cherry Tomatoes, French Radish, Pancetta, Quail Egg
11

Baby Spinach and Arugula Salad

Asian Pears, Pomegranate, Gorgonzola Cheese, Pecans, Champagne Vinaigrette
11

Grilled Baby Hearts of Romaine and Baby Corn

Teardrop Tomatoes, Shaved Parmesan Reggiano, Cilantro Vinaigrette
11

The Westgate Salad

Red and Green Pear Salad, Belgian Endive, Roquefort Cheese and Balsamic Dressing
11

Caesar Salad

Artisan Hearts of Romaine, Sourdough Garlic Croutons and Parmesan Reggiano Chips
11

Iceberg Wedge

Mango, Jicama, Avocado, Bean Sprout, Mango Miso Vinaigrette
12

Petite Artisan Lettuce and Warm Goat Cheese

Black Mission Figs, Pancetta, Pine Nuts, Grapes, Aged Balsamic Vinegar
14

👑 PLATED DINNER 👑

COLD APPETIZER SELECTION

Day Boat Sea Scallop

Shaved Fennel, Zucchini Tempura, Grapefruit Gastrique

18

Big Eye Ahi Tuna Sashimi

Wasabi, Watermelon Radish, Sweet Soy Sauce, Passion Fruit Vinaigrette

17

Baja Prawn Cocktail

Jicama, Cucumber, Guacamole, Chipotle Cocktail Sauce

17

Alaskan King Crab

Green Papaya, Granny Smith Apple, Mango Miso Dressing, Cilantro

19

Butter Poached Maine Lobster

Asparagus Tagliatelle Salad, Citrus Marmalade, Lemon Sabayon

28

Hudson Valley Foie Gras Torchon

Aged Balsamic, Poached Fig, Brioche

26

Prosciutto Di Parma

Cantaloupe, Sous Vide Black Mission Fig in Sandeman Port Wine

18

👑 PLATED DINNER 👑

HOT APPETIZER SELECTION

Catalina Spot Prawns, Pesto Risotto

Roasted Heirloom Cherry Tomato and Smoked Tomato Coulis

18

Roasted Squab

Granny Smith Apple Tatin, Chestnut Purée, Herb Salad

22

Alaskan King Crab Cake, Saffron Leek Fondue

Lobster Coulis and Lemon Grass Cappuccino

19

Kurobuta Pork Belly

Butternut Squash Mousseline, Mini Crown Kale, Maui Sweet Onion

17

Braised Short Rib Tortellini

Hudson Valley Foie Gras, Tiny Turnips and Carrots, Fontina Cheese

17

Butter Poached Maine Lobster

Grilled Leek, Arroz Bomba, Lemon Butter Sauce

29

Day Boat Sea Scallop

Sweet Yellow Corn, Parmesan Reggiano Gnocchi, Shaved Truffle

19

INTERMEZZO SELECTION

Moët and Chandon Champagne Granite and Raspberry Gelée

Grey Goose Granite Flavored with Lemon Zest and Mint

Green Apple Sorbet, Apple Chip and Calvados

Blood Orange and Campari Sorbet

Green Tea and Ginjō-Shu Sake Granite

Chambord and Pistachio Sorbet

Margarita Sorbet, Candied Lime Zest

7 per Person

👑 PLATED DINNER 👑

ENTRÉE SELECTION

Branzino

Mascarpone Risotto, Broccolini, Grilled Artichoke

51

Cedar-Roasted Atlantic Salmon

Roasted Fingerling Potatoes, Swiss Chard

49

Atlantic Salmon

Green Tea Soba Noodle, Bamboo Shoots, Spring Onion

49

Pacific Sea Bass

Saffron Risotto, Roasted Heirloom Tomatoes, Pesto

51

Alaskan Halibut

Mascarpone Polenta, Fava Beans, Smoked Tomato Vinaigrette

(April to October)

56

Chilean Sea Bass

Bhutanese Red Rice, Curried Fennel Purée, Yuzu Lime

58

Miso Marinated Black Cod

Baby Bok Choy, Shiitake Mushroom, Broken Rice

50

Barramundi

Parmesan Reggiano Gnocchi, Grilled Leek, Tomato Saffron Broth

48

Chicken Breast

Local Baby Carrots, Horseradish Potato Cake, Maui Onion Chips

48

Chicken Breast

Olive Oil Crushed Potato, Grilled Asparagus, Lemon Thyme Jus

48

PLATED DINNER

ENTRÉE SELECTION

Beef Tenderloin

King Oyster Mushroom, Yukon Gold Potato Gratin, Rossini Sauce

56

Beef Tenderloin

Peewee Potato, Brussel Sprouts, Pancetta, Port Wine Reduction

56

Sous Vide Short Ribs

Celery Root, Shallot Marmalade, Red Wine Demi

51

Black Angus New York Steak

Aligot Potato, Portobello Mushroom, Green Peppercorn

52

Butter-Basted Ribeye Steak

Potato Purée, Haricot Vert, Pearl Onion, Béarnaise Sauce

56

Veal Tenderloin

Macaire Potato, Glazed Baby Turnip, Sage Jus

59

Colorado Lamb Chop

Braised Cheeks, Provençale Vegetable Tagine, Kalamata Olives

62

Colorado Lamb Chop

Polenta Cake, Garbanzo Bean Stew, Harissa Jus

62

👑 PLATED DINNER 👑

DESSERT SELECTION

Crème Fraîche Cheesecake

Graham Cracker, Morello Cherry Sorbet

12

Tiramisu

Mascarpone Mousse, Coffee Sponge Cake, Amaretto Ice Cream

12

Caramel and Dark Chocolate Pyramid

White Chocolate and Hazelnut Ice Cream

12

Mascarpone and Raspberry Mousse

Almond Biscuit, Wild Berries Sorbet

12

Chocolate Trilogy

White Chocolate Mousse, Dark Chocolate Mousse, Valrhona Cocoa Sorbet

12

The Bomb

Dark Chocolate Mousse and Marinated Cherries with Crème Brûlée

12

Berry Panna Cotta

Marshall's Farm Honey, Carlsbad Strawberry Gelée

12

Bittersweet Warm Molten Chocolate Cake

Passion Fruit Caramel Sauce, Blood Orange Sorbet

12

Chocolate Marquise

Guayaquil Chocolate Mousse, Cocoa Biscuit and Grand Marnier Ice Cream

12

Red Velvet Marquise

Red Velvet Cake, Cheese Cake mousse, Bailey's Ice Cream

12

Warm Peach Tart Tatin

Basil Ice Cream and Orange Tuile

(Spring and Summer)

14

Warm Granny Smith Apple Tatin

Sable Breton, Caramel, Calvados Ice Cream

(Fall and Winter)

12

DINNER BUFFETS

American Bounty

Sweet Yam Potato Bisque

Sweet Onion Relish

Local Baby Greens

Maytag Blue Cheese, Crispy Bacon, Cherry Tomatoes

Black Bean and Sweet Yellow Corn Salad

With Feta Cheese, Green Onion and Cilantro

Kale Salad

Lemon Vinaigrette, Pine Nuts, Apricots, Parmesan Reggiano

House-Smoked Baby Back Ribs

Sous Vide Short Ribs, Pearl Onion, Red Wine Sauce

Alaskan Black Cod

Leek Marmalade, Lemon Caper Sauce

***Slider Station**

Smoked Brisket Sliders

Provolone Cheese

Black Angus Beef Tenderloin

Béarnaise Sauce

Colorado Lamb Striploin

Harissa Aioli

German Butterball Baked Potatoes Brussels Sprouts and Onion Rings

Crème Fraîche Cheesecake

With Graham Crackers, Local Berries

Carrot Cake

With Cream Cheese Mousse

***Banana Foster Station**

House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas and Iced Tea

85 per Person

Minimum 30 Guests

***90** per Hour Specialty Chef Fee

👑 DINNER BUFFETS 👑

Baja Coast

Lobster and Sweet Yellow Corn Machaca Chowder

Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan Reggiano and Garlic Croutons

Butter Lettuce

Cucumber, Avocado, Tomato, Artichoke, Jicama and Lemon Vinaigrette

Cole Slaw

Napa Cabbage, Shredded Carrot, Golden Raisins and Granny Smith Apple

Peruvian Bay Scallop Ceviche

With Heirloom Tomatoes, Cilantro

Shrimp Empanadas

Chimichurri Salsa

Guacamole, Salsa Fresca, Queso Fundido, House Corn Tortilla Chips

*Black Angus New York Strip Loin Fajitas Station

Bell Peppers, Sweet Red Onion,
Sour Cream, Salsa Fresca, Corn and Flour Tortillas

Sopes

Sous Vide Carnitas, Cotija Cheese and Fire Roasted Heirloom Tomatoes

*Salsa Verde Shrimp Tacos

Dungeness Crab Enchiladas

Pinto Beans and Spanish Rice

Coconut and Mango Mousse

Candied Mango, Passion Fruit Coulis

Arroz con Leche

With Golden Raisins and Cinnamon

Caramel Pot de Crème

Ibarra Chocolate Mousse, Serrano Chile, Guava Coulis

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

84 per Person

Minimum 30 Guests

***90** per Hour Specialty Chef Fee

👑 DINNER BUFFETS 👑

La Dolce Vita

Zuppa Toscana

Italian Sausage, Pancetta, Potato and Spinach Soup

Artisan Romaine

Cucumber, Tomato, Kalamata Olive, Gorgonzola, Basil Vinaigrette

Caprese Salad

Mozzarella, Baby Heirloom Tomato, Aged Balsamic Vinegar

Antipasto

Grilled Marinated Asparagus, Crimini Mushrooms, Baby Artichokes, Zucchini
Prosciutto Di Parma, Salami Toscano and Molinary, Parmesan Reggiano

Flat Bread

Prosciutto Arugula, Truffle
Margherita, Tomato, Mozzarella, Basil
Pancetta, Asparagus, Provolone

Grilled Swordfish

Polenta, Lemon Confit, Black Olives, Roma Tomatoes

Cheese Tortellini

Sage Butter Sauce, Fiscalini Aged Cheddar

Milk-Fed Veal Tenderloin

Potato Gnocchis, Lemon Caper Butter Sauce

***Risotto Station**

Crawfish, Sun-Dried Tomatoes, Kalamata Olives
Sweet Yellow Corn, Ancho Chile, Mascarpone Cheese

Parmesan Vegetable Tian

Yellow Squash, Zucchini, Eggplant, Tomato
Garlic Bread and Focaccia

Limoncello Panna Cotta

Chocolate Biscotti, Cannolis, Amaretti Cookies

Selection of Gelato

Blackberry, Amaretti, Chocolate Pistachio, Espresso, Coconut

Tiramisu Shooter

Mascarpone Cream, Amaretto, Coffee Chocolate Sauce

House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas and Iced Tea

91 per Person

Minimum 30 Guests

***90** per Hour Specialty Chef Fee

👑 DINNER BUFFETS 👑

Mediterranean

Cioppino Soup

Zucchini, Fennel Seed, Tomato Broth, Manila Clams, Bay Shrimp and Scallops

Artisan Baby Romaine

Feta Cheese, Cucumber, White Anchovies, Shaved Fennel, Orange

Tabbouleh

Bulgur Wheat Salad with Mint, Parsley, Lemon Vinaigrette

Olli Salumeria Meats Selection

Coppa, Norcino and Calabrese Salami, Serrano Ham
Niçoise Olives, Hummus with Pita Bread Chips and Terra Root Chips

***Mini Kebab Station**

Beef, Lamb, Chicken and Shrimp, Garlic Yogurt Sauce

Black Angus Beef

Chorizo, Almonds, Olives and Paprika

Braised Lamb Cheeks and Merguez Sausages

Couscous, Harissa Jus

Grilled Spanish Octopus

Garbanzo Beans, Tomato Espelette Pepper Sauce

Branzino Bouillabaisse

Spiced Fava Beans, Garlic Aioli

Seafood Paella

Day Boat Sea Scallops, Baja Prawn, Spanish Rice and Saffron Broth

Provençale Vegetable Lasagna

Roma Tomatoes, Baby Eggplant, Zucchini

Crushed Yukon Potatoes

Manchego Cheese, Extra Virgin Olive Oil

Tres Leches Cake

With Cinnamon Butter

Cream Pistachio Nougat Cake

Poached Figs in Port Wine Syrup

Crema Catalan

Mini Dulce de Leche

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

91 per Person

Minimum 30 Guests

*90 per Hour Specialty Chef Fee

DINNER BUFFETS

Pacific Rim

Crab and Miso Soup

With Green Onion and Sea Beans

Baby Hearts of Romaine

Jicama, Cilantro, Bean Sprouts, Mango Miso Dressing

Green Tea Soba Noodles Salad

Bay Shrimp, Shiso

Assorted Sushi

Nigiri, Sashimi and Rolls with Pickled Ginger, Wasabi and Soy Sauce

Dim Sum Station

Pork Shu Mai, Vegetable Pot Stickers, Cha Su Bao

Coconut Shrimp, Ponzu Sauce

***The Wok**

Beef and Chicken Stir Fry

Broccoli, Green Onions, Straw Mushrooms, Snow Peas, Lo Mein Noodles

Slow Cook Char Siu Baby Back Ribs

Wahoo

Baby Bok Choy, Thai Curry Coconut Sauce

Kimchi Fried Rice

Seasonal Vegetables

Mochi Ice Cream

Chocolate, Vanilla, Strawberry

Shiratama Sweet Rice Ball

Tropical Fruit Salad

Green Tea Mousse

Szechuan Pepper and Mango Coulis

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas and Iced Tea

84 per Person

Minimum 30 Guests

***90** per Hour Specialty Chef Fee

👑 DINNER BUFFETS 👑

The Grand Soirée

Salad Station

Caesar Salad, Sourdough Crostini, Parmesan Cheese
Kale Salad, Pine Nuts, Red Onion and Raisins
San Daniel Prosciutto, Copa, Mortadella, Salami Genoa and Toscano
Provençale Marinated Grilled Zucchini, Asparagus and Crimini Mushrooms
Niçoise Olive, Hummus, Lavash Bread and Crostini

Point Reyes Blue, Manchego and St. Andre Cheeses
Marshall's Farm Honey, Tomato Chutney, Local Grapes

Tapas Station

Mini Dungeness Crab Cakes, Chipotle Mayo
Bay Scallop Ceviche, Key Lime, Cilantro
Grilled Spanish Octopus, Sauce Vierge

*Raw Bar and Sushi

Seafood Display

Black Tiger Shrimp, Cherrystone Clams, King Crab Leg, Grassy Bar Oyster
Cocktail Sauce, Saffron Aioli, Mignonette and Lemon

Made-to-Order Sushi

Nigiri, Sashimi and Rolls with Pickle Ginger, Wasabi and Soy Sauce

*Risotto and Flat Bread

Risotto

Crawfish, Sun-Dried Tomatoes, Kalamata Olives
Sweet Yellow Corn, Ancho Chile, Mascarpone Cheese

Flatbread

Prosciutto Arugula, Truffle
Margherita, Tomato, Mozzarella, Basil

DINNER BUFFETS

***Stir Fry and Dim Sum**

Dim Sum

Pork Shu Mai, Vegetable Pot Stickers, Cha Su Bao
Coconut Shrimp, Ponzu Sauce

Beef and Chicken Stir Fry

Broccoli, Green Onion, Straw Mushroom, Snow Peas, Low Mein Noodles

***Street Taco Station**

Carnitas, Shrimp and Carne Asada Taco
Fire-Roasted Heirloom Tomato Salsa and Guacamole Tortillas

***Carving Station**

Prime Rib with Creamy Horseradish,
Seasonal Farmers Market Vegetables, Yukon Potato Gratin

Dessert Station

Bittersweet Chocolate Royale
Pistachio Crème Brûlée, Lemon Madeleine
Lemon Curd, Italian Meringue, Vanilla Crumbs
Marshall's Farm Honey Panna Cotta, Berry Marmalade
Amaretto and Mascarpone Espuma, Coffee Chocolate Sauce

House Blend Regular and Decaffeinated Coffee
Tazo and Herbal Infusion Teas

145 per Person

Minimum 50 Guests

***90** per Hour Specialty Chef Fee