


Segerstrom   
Center for the Arts

# SPECIAL EVENTS MENU

“FOOD THAT MADE US SWOON” -OC Register



SEGERSTROM HALL

CATERING AND SPECIAL EVENT SALES

P (714) 556-2122 x 4202 | [segerstromevents@patinagroup.com](mailto:segerstromevents@patinagroup.com)

600 Town Center Dr., Costa Mesa, CA 92626

# BREAKFAST

## CONTINENTAL BUFFET 18

*Pricing includes set up and breakdown. Requires minimum of 30 guests.*

Chef's selection of assorted pastries, muffins and croissants  
House made preserves and jams  
Freshly squeezed orange and grapefruit juices  
Freshly brewed regular and decaffeinated coffee, and tea

## POWER BUFFET 24

*Pricing includes set up and breakdown. Requires minimum of 30 guests.*

Granola, yogurt, and seasonal fruit parfaits  
Platters of fresh seasonal fruit, served with cottage cheese  
Chef's selection of assorted pastries, muffins and croissants  
Freshly squeezed orange and grapefruit juices  
Freshly brewed regular and decaffeinated coffee, and tea

## COFFEE BREAK

*Pricing includes set up and breakdown.*

### DRINKS

Coffee and Tea | 75 per gallon  
Assorted juice selection | 65 per gallon  
Assorted Coca-Cola soft drinks and Water | 4 each

### SNACKS

Bananas, oranges & apples | 40 per dozen  
Individual fruit low fat yogurts | 60 per dozen  
Energy bars | 60 per dozen  
Assorted candy bars | 50 per dozen  
Assorted house-baked cookies | 50 per dozen  
Individual bagged salty snacks | 50 per dozen



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Administrative fees, venue fees and service charge is additional. Menu items subject to availability,  
restaurant reserves the right to substitute menu items. Special dietary requests can be accommodated.*

# BREAKFAST CON' T

## SEATED 25

*Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.*

### STARTER SELECT ONE

Mosaic of Fresh Fruit Passion fruit coulis  
Granola Yogurt, and seasonal fruit parfaits  
Belgian Endive and Citrus Salad Toasted almonds, honey

### ENTRÉE SELECT ONE

Eggs Benedict Ham, asparagus, hollandaise, brioche, breakfast potatoes, onions, sweet peppers  
Market Vegetable Frittata Goat cheese, Yukon potatoes, grilled bacon, gremolata, piquillo pepper purée  
Challah French Toast Mango, pineapple, coconut cream, Macadamia nuts, toasted coconut, maple syrup, bacon  
Avocado Toast Grilled rustic bread, smoked salmon, poached eggs, pickled onion, Béarnaise, capers

## CALIFORNIA BUFFET 30

*Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee. Requires minimum of 30 guests.*

### ENTRÉE SELECT ONE

Scrambled eggs with chives  
Mini quiches – Seasonal vegetarian and meat  
Tillamook Cheddar omelette, tomatoes, onions, mushroom, spinach, bacon  
Smoked salmon frittata, fresh asparagus, red onion, dill crème fraiche  
Roasted vegetable frittata, marble potatoes, zucchini, peppers, mushrooms, Asiago cheese  
Brioche French toast, macerated berries, Chantilly cream

### ACCOMPANIMENTS SELECT TWO

Applewood smoked bacon  
Pork breakfast sausage  
Chicken sausage with onions and pepper  
Roasted breakfast potatoes, onions and sweet peppers, herbs  
Hash brown potatoes, caramelized onions

### ENHANCEMENTS

Artisan granola, fresh berries, vanilla yogurt parfaits (4 pp)  
Seasonal Fruit Platter (4 pp)



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## BRUNCH BUFFET 35

*Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee. Requires minimum of 30 guests.*

### ENTRÉE SELECT ONE

Belgian endive and citrus salad with toasted almonds, honey

Niçoise salad with broiled tuna, new potatoes, hard cooked egg, tomato, fine green beans, roasted sweet peppers, niçoise olives, light balsamic dressing

Caesar salad with shaved Parmesan, croutons

Salmon cobb salad with bacon, avocado, chopped egg, tomato, blue cheese, chives, mustard dressing

Shaved asparagus salad with snow peas, English peas, young pecorino, Meyer lemon vinaigrette

Seared skirt steak salad with arugula, blue cheese, butter croutons, cherry tomato

### BREAKFAST EGG COURSE SELECT ONE

Omelette with aged Wisconsin cheddar, hickory smoked ham

Quinoa omelette with artichoke, sweet peppers, feta, tomatoes, olives, tzatziki

Soft scrambled eggs with chives

Poached egg on an English muffin with applewood bacon, ham,  
or smoked salmon, bearnaise

Multi-grain bread with poached egg, avocado, salsa pico de gallo

Poached eggs with Parmesan, smoked salmon toasts

### MAIN COURSE SELECT ONE

Range chicken in dijon-grain mustard sauce

Roasted salmon, citrus vinaigrette

Garlic and rosemary roasted leg of lamb

Poached albacore tuna with melted heirloom tomato and sweet basil

Grilled mahi with salsa verde, barbeque onions

### SIDES SELECT TWO

Applewood smoked bacon

Canadian-style bacon

Country ham

Pork breakfast sausage

Chicken breakfast sausage

Roasted red breakfast potatoes, onions, herbs

Hash brown potatoes, caramelized onions

Chicken, apple, chile, sweet potato hash

Rosemary roasted red potatoes

Stone ground grits

Polenta strata, poblano, tomato,

Wisconsin cheddar

Bucatini pasta, crushed tomato, parsley, pecorino



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# LUNCH

## ENTRÉE SALAD 28

*Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.*

**Seared Free Range Chicken Salad** Green beans, almonds, sun-dried sour cherries

**Nicose Salad** Broiled albacore tuna, new potatoes, hard boiled eggs, tomatoes, fine green beans, roasted sweet peppers, nicoise olives, light balsamic dressing

**Gem Lettuce Caesar Salad** Roasted free range chicken, parmesan-lemon-anchovy dressing, grated egg, garlic croutons, Parmesan

**Salmon Cobb Salad** Apple wood smoked bacon, blue cheese, hardboiled eggs, green onions, tomato, avocado, cucumber, tarragon dressing

**Flat Iron Steak** Market greens, avocado, corn, roasted peppers, breakfast radish, fried onions, chimichurri vinaigrette

## SEATED LUNCH

TWO COURSES 45

THREE COURSES 50

*Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.*

### STARTER SELECT ONE

**Yellow and Red Belgian Endive** wild arugula, radicchio, Riesling poached pear, gorgonzola, hazelnuts, white balsamic vinaigrette

**Baby Arugula Salad** Shaved Manchego, apple, toasted almonds, dried figs, apricots, balsamic

**Caesar-style Kale Salad**, herbed ciabatta croutons, shaved parmesan, toasted pumpkin seeds

**Baby Mixed Greens** Endive and cherry tomatoes, citrus virgin oil dressing

### ENTRÉE SELECT ONE

**Free-range Chicken** Potato puree, leek cream, Szechuan green beans, peppercorn sauce

**Fresh Atlantic Salmon** Soft polenta, asparagus, mushroom, crushed plum tomatoes

**Seared Mahi Filet** Cherry tomatoes roasted on the vine, saffron jasmine rice, summer squash, basil

**Grilled Hanger Steak** Red wine sauce, fingerling potatoes with garlic, rainbow baby carrots

**Forest Mushroom Risotto** Carnaroli rice, asparagus, chives, parmesan

### DESSERT SELECT ONE

**Decadent Chocolate Bar** devil's food cake, chocolate pearls, chocolate mousse, milk chocolate hazelnut crunch, raspberry sauce

**Hazelnut Marjolaine Cake** praline buttercream, toasted hazelnuts, fresh raspberries, chocolate ganache, hazelnut sponge

**Lemon Meringue Tart** vanilla tart shell, lemon curd, toasted meringue, brown butter financier

**Citrus Cheesecake** lemon curd, candied orange peel, fresh citrus



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## CALIFORNIA BUFFET 48

*Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee. Requires minimum of 30 guests.*

### STARTER SELECT ONE

**Baby Arugula Salad** Shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic

**"Into the Vegetable Garden"** The season's best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing

**Little Gem Lettuce Burrata** mozzarella, candystripe beets with maple and sunflower

**Red and Yellow Watermelon Salad** Cucumber, vine-ripened tomatoes

### MAIN COURSE SELECT TWO

**Seared Medallions of Beef Sirloin** Caramelized cipolini, tomato confit in olive oil, pinot sauce

**Fresh Atlantic Salmon** Mustard and applewood smoked bacon crust

**Grilled Hanger Steak** Beef jus

**Breast of Free Range Chicken** Chimichurri

**Roasted Sea Bass** Provencal herbs, brown butter and lime

### ACCOMPANIMENTS SELECT TWO

Olive oil smashed potatoes

Roasted fingerling potatoes

Creamy rosemary polenta

Assortment of spring farmers market vegetables

Rosemary grilled asparagus

### SWEETS

**Berry Cheesecake** Dark chocolate cookie, vanilla cheesecake, raspberry

**Lemon Tart** Raspberry jam, lemon curd, Italian meringue

**Hazelnut Chocolate Cake Rocher** Chocolate sponge, chocolate hazelnut glaze



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# RECEPTION

## TRAY PASSED HORS D'OEUVRES - TIER 1

30 minutes | Selection of 3 | \$15 (pre-dinner only)

1 hour | Selection of 3 | \$20

1 hour | Selection of 4 | \$25

1.5 hours | Selection of 4 | \$30

2 hours | Selection of 5 | \$35

### EARTH

Vanilla bean poached persimmons, fromage blanc, pistachio rosemary shortbread

Bruschetta, lemon chive house-made ricotta, roasted squash, agrodolce

Arancini di riso, fried risotto fritter filled with Italian fontina, rolled in parmesan, parsley

French onion panini, caramelized onions, brandy, thyme, gruyere

Cauliflower ricotta fritters, green onions, maldon salt

Peperonata, fried polenta bite, shaved parmesan

Wild mushroom crostini, brie, truffle oil, chives

Poached heirloom apple, friseé, hazelnut, blue cheese

Sweet potato samosas, cilantro-mint pesto

Wild mushroom soup "shooters"

Caramelized onion and blue cheese toast

Walnut bread crostini, fig jam, Manchego cheese

Mini grilled cheese sandwiches, Chevre, honey, brioche

Mini grilled cheese sandwiches, fig jam, wild arugula, brie

Salt roasted baby beets, mascarpone cheese, pistachios

Butternut arrancini, cranberry gastrique, hazelnut powder and crispy sage

Parmesan crisp, caramelized pears, candied walnuts, micro arugula

Goat cheese tart, onion marmalade, honey braised bacon, truffle oil

Butternut squash tart, caramelized onions, fontina cheese, crispy sage

Mushroom Toast Points mushroom fondue, porcini-rubbed brioche, Gruyère, wild mushrooms

Salt-roasted Marble Potatoes fleur del sel, citrus salsa verde, chives

Rhubarb and Tomato Tartine roasted rhubarb, heirloom cherry tomatoes, beet cream cheese, chervil

Cucumber Crudit  herbed goat cheese, asparagus tips, basil blossoms, fried leeks, basil oil

### SEA

Poke-style Loch Duart salmon, avocado, wonton chips, furikake

Dungeness crab and green onion hushpuppies, green goddess

Pancetta wrapped prawns, Spanish romesco sauce

Rock shrimp cakes, remoulade, espelette

Halibut crudo, shaved apple, fennel, avocado, citrus

Shrimp cocktail lollipop, chili-cocktail sauce

Sweet shrimp salad, fresh basil, crisp endive



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Oysters on the half shell, apple-thyme mignonette  
Crispy fried oysters smoked tomato aioli  
Lemongrass crab cake, Thai basil, cilantro mint aioli  
Potato pancakes crème fraiche, smoked trout roe, fresh chives  
Chinook Salmon Tartare Sesame seed tuile cracker, Bellwether Farms crème fraiche, citrus zest, chive  
Gougere sandwich, roasted shrimp, chorizo, arugula  
Salmon Tartare Sesame seed tuille, red onion crème fraiche, lemon  
Nori Tacos Tuna crudo, marinated onion, avocado  
Ahi Tuna Poke Soy-sesame dressing, nori, wonton crisp  
Roast Shrimp Empanada Vine ripened tomato, smashed avocado  
Bloody Mary Ceviche Shooters Candied bacon  
Yellowtail "Crudo" Mini taco shell with key lime and micro cilantro

## LAND

Red wine braised beef short ribs, parsnip mash, horseradish gremolata  
Pizzetta, prosciutto, mozzarella, arugula, extra virgin olive oil, shaved parmesan  
Glazed pork belly, cider bacon jam, pickled apple  
Chicken and Calabrian chili mini meatballs, romesco sauce  
Korean fried chicken bites, cucumber kimchi, sesame seeds  
Mini slider burgers, caramelized onions, aged cheddar  
Red Bliss potatoes, bacon, crème fraiche and poached leeks  
Surf and turf skewer, beef, shrimp, béarnaise sauce  
Tandori chicken skewers, cucumber-mint raita  
Mini tacos, braised chicken, roasted tomato salsa  
Chicken and waffles, buttermilk fried chicken, mini waffle, Vermont maple  
Braised meatball slider, provolone, oregano whipped ricotta  
Buffalo-style fried chicken bites, blue cheese, house made hot sauce, celery confetti  
Duck and cherry meatballs, quince mustard  
Sicilian chicken salad, fennel, pine nuts, lemon, arugula, soft rolls  
"Stuffing" with crispy pancetta and cranberry relish  
Braised beef sope, ancho chiles, cotija, avocado, red onion, cilantro  
Smoked applewood bacon, caramelized onion, goat cheese, savory tart  
Pigs in blanket, bratwurst, sauerkraut, pickled mustard seeds  
Lamb merguez meatball, feta dip  
Chili verde pork tostada, pickled jalapeno slaw, smashed avocado, cilantro  
Duck and pancetta sausage, candied kumquat  
Mini fried chicken, biscuit, orange blossom honey, hot Sauce  
Braised short rib quesadilla, chili crema, queso fresco, fried onions  
Roast Beef Horseradish on pumpernickel rye toast, radish, carrot, arugula  
Prosciutto crisps, goat cheese, apple, wild arugula



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## TRAY PASSED HORS D'OEUVRES - TIER 2

30 minutes | Selection of 3 | \$20 (pre-dinner only)

1 hour | Selection of 3 | \$25

1 hour | Selection of 4 | \$30

1.5 hours | Selection of 4 | \$35

2 hours | Selection of 5 | \$40

### EARTH

Vegetable kakiage, ponzu

Red wine poached pear, blue cheese soufflé, walnut tart

Classic deviled quail eggs, Dijon mustard, chives

Savory madeleines, olives, parmesan

Compressed cucumber poke, sesame seeds, scallions, nori, rice cracker

Pastrami cured beets, sauerkraut powder, rye blini

Pumpkin beignets, cardamom crème fraîche

Warm gougères stuffed with truffled brie

Portobello mushroom “fries”, lemon-garlic aioli

Caveman blue cheese on rye toast, apple, bacon, chive

Quince toast, brioche, Asian pear, radicchio, Rogue River blue cheese

Olive spheres, piquillo pepper, extra virgin olive oil

Mini grilled cheese with aged cheddar, heirloom tomato gazpacho pipette

Humboldt fog goat cheese “bon bon”, quince, thyme-panko

Fruit crisps, Caveman blue cheese, fresh honeycomb

### SEA

Mini Maine lobster rolls, fresh herbs, Hawaiian bread

Hamachi crudo, pink grapefruit, Fresno chili, avocado, lime, basil, extra virgin olive oil

Dayboat scallop crudo, orange, fennel pollen, pink peppercorn, extra virgin olive oil

Purple potato, crème fraîche, caviar

Lobster corn dog lollipops, lemongrass-Thai coconut emulsion

Blue Crab “BLT”, Blue crab salad, toast point

Mango crab roll, finger lime, yuzu gel

Chicharron, uni, avocado, baby cilantro

Smoked salmon, potato latke, California white sturgeon caviar, crème fraîche, dill

Seared day boat scallop, edamame puree, Meyer lemon relish, taro chip

Salmon belly tartare, crème fraîche, togarashi, savory cone

Oyster Rockefeller

Butter poached lobster, corn pudding, lobster cream

Bamboo spiked octopus, saffron harissa rouille

Seed crusted smoked salmon and avocado bon bons, radish, apple

Shrimp & dill toast, lemon, dill



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Cucumber cup of cured arctic char, smoked crème fraiche, trout roe, cucumber flower  
Hamachi tataki, rice cracker, yuzu kosho, coriander flower, coconut

## LAND

Foie gras torchon, heirloom apple butter, brioche toast  
Poached quail egg, bacon, trout roe  
Beef tartar, pistachios, pickled shallots, pecorino, ancho cress, seeded cracker  
Prosciutto croquettes, tomato jam  
Chicken liver mousse crostini, date puree, pomegranate foam  
Spoons of filet mignon, gold potato puree, fleur de sel  
Foie gras toast, huckleberry jam, cinnamon swirl bread  
Grilled figs, prosciutto, mascarpone  
Mojo grilled pork tenderloin, apple chutney, micro mustard greens, shallot crostini  
Duck Confit in puff pastry, Cardamom brown butter, cranberry caviar  
Julia Child's chicken liver pate, brioche, cognac gelee  
Beef Tartare Crostini Dijon mustard Chantilly, sunchoke chip, shallot, caper  
Grilled lamb loin on lemongrass skewers, cilantro mint pesto  
Potato espuma, vadouvin spiced shortrib

## SWEETS

Chocolate Mousse Tart  
Fresh Berry Tart  
Lemon Meringue Tart  
Key Lime Tart  
Apple Crumble Tart  
Chocolate Raspberry Tart  
S'mores Tart  
Chocolate Trifle Verrine  
Berry Trifle Verrine  
Strawberry Shortcake Verrine  
Orange Ricotta Cannoli  
Vanilla Bean Cream Puff  
Tres Leches  
Rice Pudding Cups

*Menu items subject to change based upon availability*

*STATIONARY HORS D'OEUVRES PRICING:*

*Earth platters, 24 pieces \$60 each*

*Sea platters, 24 pieces \$65 each*

*Land platters, 24 pieces \$75 each*

*Sweets platters, 24 pieces \$95 each*



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## RECEPTION STATIONS

CHOICE OF 1 | 1 HOUR | \$30

CHOICE OF 2 | 1 HOUR | \$40

CHOICE OF 3 | 1 HOUR | \$55

## FARM TO TABLE

Multi-colored tomatoes served simply with fleur de sel and virgin olive oil

Cantaloupe, mango and Asian pear salad with key lime vanilla bean vinaigrette

Chilled white gazpacho, marcona almonds, grapes, cabernet syrup

Crisp spring vegetable salad, favas, spring peas, haricots, asparagus, mushroom artichoke

## CALIFORNIA FLAT BREAD PIZZA SELECT THREE

Pizza margherita, fresh mozzarella, tomato and basil

Gruyere and Parmesan with prosciutto and white truffle oil

Zucca pizza, butternut squash, caramelized onion, prosciutto, fresh chevre

White pizza with fontina, mozzarella, ricotta, Parmesan, rosemary and garlic

Forest mushrooms with fontina and thyme

Heirloom tomatoes, squash blossoms, burrata mozzarella, sweet basil, king trumpet mushrooms, scallions, guanciale

Grilled chicken, sundried tomatoes, basil pesto

Portobello mushroom, roasted sweet peppers, fresh chèvre

## ARTISAN PASTA

Garganelli pasta, cherry tomatoes, olive oil, smoked mozzarella

Brentwood corn agnolotti, brown butter, mushrooms, hazelnuts

Lemon farfalle with spring pea ragù

Ravioli of wild mushrooms, asparagus, Parmesan

## BANGKOK STREET FAIR

Charred chile, rubbed beef satay, Thai basil sauce

Chicken satay, coconut milk peanut sauce

Caramelized pork satay, pickled radish

Mango salad, cherry tomato, long bean, tamarind

## MINI CRAFT PAPER WRAPPED BAGUETTE SANDWICHES

Pain bagna, tuna, egg and olive, niçoise style

Caprese, fresh mozzarella, vine ripened tomato, virgin oil, fleur de sel

Jambon beurre, applewood smoked ham and butter

Belgian endive salad, Maytag blue cheese, caramelized walnuts



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## **MEAT AND POTATOES**

Oakwood grilled prime flat iron steak  
Fresh tarragon sauce bernaise  
Napa Valley red wine sauce  
Himalayan pink salt  
Rock salt roasted golden potato  
Creamed bloomsdale spinach

## **VEGETABLE GARDEN**

“Into the spring vegetable garden”, mini vegetables with quinoa, wildflower honey and citrus dressing, served in mini cups  
Angus beef slider burger with gruyere, Roquefort, apple-wood smoked bacon, caramelized onions  
Canapé with Yukon potato and smoked salmon salad  
Craft paper cones of Romaine spears, shaved Parmigiano- Reggiano, Caesar dressing

## **COASTAL FAVORITES**

Mango salad, cherry tomato, long bean, tamarind, wedge lettuce  
Crisp vegetables and seared shrimp, favas, peas, artichoke, Virgin oil with yuzu  
Butter lettuce cup with salmon, carrot, celery and soya  
Free range chicken with lemongrass and sunflower seeds

## **ANTIPASTI**

Fresh herb grissini, asiago crisps  
Thyme roasted ciabatta and fresh focaccia with toppings  
Vine-ripened tomato, basil, garlic, balsamic, virgin oil  
Eggplant caponata  
Tuscan white bean purée  
Thinly sliced prosciutto and artisan salumi  
Fresh bocconcini mozzarella  
Rosemary grilled eggplant, marinated roast sweet peppers, grilled summer squash, heirloom tomatoes  
Assorted olives marinated with lemon and herbs  
Artisan cheese with honeycomb, figs, apricots, and fruit crisps

## **ARTISAN CHEESE SELECTION**

Chefs selections of imported and domestic cheese  
Honeycomb, marcona almonds, dried figs, and apricots  
Membrillo quince paste, marcona almonds, sundried apricots, fruit bread crisps



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# DINNER

## SILVER 70

*Includes assorted rolls and butter, regular and decaffeinated coffee.*

### FIRST COURSE *select one*

**Fuyu Persimmon** romaine, Turkish dates, toasted walnuts, Pt Reyes blue cheese, maple-sherry vinaigrette

**Wild Arugula** pomegranates, roasted Tahitian squash, pumpkin seeds, satsuma, aged sherry vinaigrette

**Beet Salad** oranges, almonds, figs, Manchego, arugula and Pedro Ximénez sherry vinaigrette

**Manchego** wild arugula, Granny Smith Apple, toasted almond salad, figs, apricots

**Caesar-style Kale Salad**, herbed ciabatta croutons, shaved parmesan, toasted pumpkin seeds

**Lollo Rossa** Butter lettuce, romaine, roasted grapes, figs, Rutabaga, beet purée, clothbound cheddar, Banyuls, candied pecans

**Patina Wedge Baby** iceberg, Maytag blue cheese, bacon, baby tomato, chive, pickled red onion

**Baby Mixed Greens** frisée, radish, toasted pepitas, dried cranberries, white balsamic-orange vinaigrette

### ENTREE *select one*

**Braised Chicken** arrabbiata style, creamy polenta, broccoli di ciccio, Calabrian chilies, pecorino

**Grilled Flat Iron Steak** chimichurri, baby carrots, rosemary smashed fingerling potatoes

**Prime Short Rib** Caramelized Shallots, Glazed Carrots, Gold Potato Purée, Nasturtium

**Roasted Hanger Steak** Dijon, herb, bordelaise sauce, potato celery root gratin, haricot verts, baby carrots

**California Halibut** cauliflower puree, Brussels sprout leaves, mushroom ragout, apple cider reduction

**Grilled Loch Duart Salmon** smoked salmon potato cake, baby red roasted beets, preserved lemon, dill

**Miso Roasted Black Cod** dashi broth, soba noodles, pickled scallion and cucumber salad, black sesame

**Pork Loin** apple Riesling sauce, chive spaetzle, savoy cabbage, applewood smoked bacon

**Bucatini Pomodoro** Basil, Oregano, Parmesan, Chili flake (vegetarian)

### DESSERT *select one*

**Decadent Chocolate Bar** devil's food cake, chocolate pearls, chocolate mousse, milk chocolate hazelnut crunch, raspberry sauce

**Hazelnut Marjolaine Cake** praline buttercream, toasted hazelnuts, fresh raspberries, chocolate ganache, hazelnut sponge

**Lemon Meringue Tart** vanilla tart shell, lemon curd, toasted meringue, brown butter financier

**Citrus Cheesecake** lemon curd, candied orange peel, fresh citrus

*Menu items subject to change based upon availability*

*Duet entrée (supplement \$5)*

*Selection of two entrees (supplement \$10) Entrée pre-counts required 7 days prior to event.*

*Add a fourth course (supplement \$10)*



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## GOLD 80

*Includes assorted rolls and butter, regular and decaffeinated coffee.*

### FIRST COURSE *select one*

**Quinoa, Kale, Arugula and Avocado Salad** radish, puffed rice, lime-citrus dressing

**Marinated Haricot Vert** sun-dried tomato, goat cheese, toasted pine nuts, micro greens and basil vinaigrette

**Fuji Apple Salad** crumbled blue cheese, arugula, shaved red onion, apple cider vinaigrette

**Roasted Beet and Goat Cheese Napoleon** citrus shallot vinaigrette

**Petite Greens** butternut squash, pomegranate, apples, spiced walnuts

**Tahitian Squash and Endive Salad** dried cherries, mustard greens, sunflower seeds maple vinaigrette

**Little Gem Salad** avocado, Cara Cara orange, cilantro vinaigrette

**Red Delicious Apples** celery, sheep's milk feta, Ras el Hanout, candied pine nuts, mint

### ENTREE *select one*

**Crispy Jidori Chicken Breast** Taggiasca olive, preserved lemon, spinach, garbanzo beans, whipped potatoes

**Monkfish Osso Bucco** prosciutto studded white polenta, romanesco, pine nut, sultanas, and Basil Pistou

**Butter Poached Turbot** tiny clams, smoked bacon, garlic flowers, parsley

**Roasted Salmon** sweet yam gnocchi, garlic spinach, rosemary cassis glaze, crispy yam chips

**Braised Short Rib** white cheddar polenta toast, crispy onions, broccolini, mustard bordelaise

**Pepper Crusted Roasted Filet with Bone Marrow Flan**, ragout of cipollini onions, Swiss Chard, Bordelaise

**Porcini Crusted Beef Tenderloin with Winter Truffle Butter Sauce**, Brussels sprout leaves, Weiser Farms peewee potatoes

**Roasted Pork Tenderloin** coffee pecan crust, sweet potatoes, rainbow chard, bacon, dates

**Roasted Colorado Rack of Lamb** feta, Nicoise olives, mint, soffrito crushed purple potato, rainbow carrots, cipollini onions

**Ravioli** goat cheese, beet, preserved lemon, walnut gremolata

### DESSERT *select one*

**Decadent Chocolate Bar** devil's food cake, chocolate pearls, chocolate mousse, milk chocolate hazelnut crunch, raspberry sauce

**Hazelnut Marjolaine Cake** praline buttercream, toasted hazelnuts, fresh raspberries, chocolate ganache, hazelnut sponge

**Lemon Meringue Tart** vanilla tart shell, lemon curd, toasted meringue, brown butter financier

**Valrhona Chocolate Mousse Verrine** chocolate pearls, spiced chocolate panna cotta, devil's food sponge, raspberry gelee, Valrhona chocolate mousse

**Citrus Cheesecake** lemon curd, candied orange peel, fresh citrus

*Menu items subject to change based upon availability*

*Duet entrée (supplement \$5)*

*Selection of two entrees (supplement \$10) Entrée pre-counts required 7 days prior to event.*

*Add a fourth course (supplement \$10)*



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## SILVER BUFFET 65

*Includes assorted rolls and butter, regular and decaffeinated coffee. Requires minimum of 30 guests.*

### STARTER *select one*

**Manchego** wild arugula, Granny Smith Apple, toasted almond salad, figs, apricots

**Roasted Baby Beet** shaved French feta, pistachio emulsion, citrus

**Baby Greens** Roquefort cheese, brown sugar walnuts, Honeycrisp apples, pomegranate vinaigrette

**Butter Lettuce Salad** port wine poached pears, Sicilian pistachios, brie toast, white balsamic vinaigrette

**Arugula and Watercress Salad** endive, gorgonzola cheese, candied persimmons, tiny brioche croutons

**Shaved Brussels Sprouts** grilled red onion, frisée, almonds, grapefruit, white verjus vinaigrette

**Mixed Greens with Blood Orange** roasted fennel, toasted hazelnut, goat cheese, pomegranate vinaigrette

**Classic Caesar Salad** tender hearts of romaine, shaved Parmesan, garlic focaccia croutons

**Roasted and Chilled Squashes** of all sorts, kale chips, tahini-yogurt dressing

**Little Gem Lettuce** Fuyu Persimmon, Pomegranate, Garlic Chips, Blue Cheese Dressing

### ENTRÉE *select two*

**Grilled Hanger Steak** fresh herb chimichurri

**Porcini-Rubbed Flat Iron Steak** cipollini onions, sauce bordelaise

**Grilled Chicken** caramelized garlic, lemon, light rosemary jus

**Pan Roasted Chicken** roasted Garnet yam mash, chestnut honey

**Sautéed Salmon** brown butter roasted cauliflower, Meyer lemon, pink peppercorn

**Grilled Mahi** Salsa verde, grilled barbeque onion

**Roasted Bass** golden raisins, cauliflower purée, sherry vinegar gastrique

**Roasted Salmon** garlic spinach, rosemary cassis glaze, crispy yam chips

### ACCOMPANIMENTS *select two*

Olive oil smashed potatoes

Braised carrots, fennel, apricot, pistachio

Roast red potatoes with rosemary

Cous cous, gold raisin, almonds, mint

Lemon scented baby spinach

Grilled asparagus with rosemary

Green beans, toasted hazelnuts, shallots

Wild and Basmati rice pilaf, crispy onion, cilantro, saffron chickpeas

Gratin dauphinoise, traditional potato gratin with gruyere cheese

### SWEETS

**Coconut Donut** Coconut mousse, desiccated coconut

**Opera** Jaconde sponge, chocolate ganache, coffee buttercream

**Seasonal fruit tart** Seasonal fruit, white chocolate Chantilly



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## GOLD BUFFET 75

*Includes assorted rolls and butter, regular and decaffeinated coffee. Requires minimum of 30 guests.*

### STARTER *select one*

**Baby Greens** roasted butternut squash, pomegranate, apples, spiced walnuts

**Red Kiri Squash and Endive Salad** dried cherries, mustard greens, sunflower, maple vinaigrette

**Endive Salad** roasted baby beets, blood oranges, preserved kumquats, smoked paprika vinaigrette

**Chanterelle and Goat Cheese Tarts** bitter greens, lemon vinaigrette

**“Into The Vegetable Garden”** with the season’s best vegetables in various preparations, red quinoa, organic dried fruit, citrus

**Waldorf Salad** endive, watercress, celery ribbons, toasted walnuts, red delicious apple, Roquefort cheese

**Winter Citrus** tangerine, blood orange, roasted beet, avocado, red onion, poppy seed vinaigrette

**Kale Salad** orange, ruby grapefruit, ricotta salata, toasted peanuts, fennel vinaigrette

### ENTRÉES *select two*

**Porcini Crusted Beef Tenderloin**, Brussels sprout leaves

**Filet Mignon** crushed celery root, smoked shallot emulsion

**Porcini-Rubbed Beef Filet** caramelized orange sauce

**Slow-Braised Boneless Short Ribs** red wine sauce, glazed pearl onion, thyme

**Wild Isles Salmon Chorizo** mussel nage, fennel, tomato

**Whole Roasted Porchetta** maple glazed root vegetables

**Roasted Yogurt-Vadouvan Crusted Lamb Sirloin**, eggplant caponata

**Quinoa Crusted Halibut** blistered tomato, roasted baby artichokes, black olive emulsion

**Bronzino Picatta** capers, olives, tomato, parsley, grilled lemon, parsley aioli

**Jidori Chicken Coq Au Vin** marble potato, baby carrots, applewood smoked bacon, pearl onion, button mushrooms, truffle

**Herb Ricotta Agnolotti** Parmesan sauce

### ACCOMPANIMENTS *select two*

Mashed potatoes, olive oil

Duck fat fingerling potatoes

Glazed farmers market vegetables

Grilled asparagus, Parmesan, rosemary

Blistered green beans, Szechuan sauce, pink peppercorns

Sweet Potato gnocchi, sage brown butter, candied hazelnuts

Gratin of parsnips, sweet potatoes, chestnuts

Buttermilk-rosemary garlic mashed potatoes

Roasted fingerling potatoes, bacon lardons, crème fraîche

Smashed crispy red potatoes, Sriracha aioli

Creamy rosemary polenta, shaved Parmesan

Butternut squash agnolotti, sage brown butter, crushed pecans

Blasted broccoli, oven charred, lemon zest, evoo, garlic, chili flake



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Szechwan dry fried green beans, soy, orange zest

**SWEETS**

**Hazelnut Chocolate Cake Rocher** Chocolate Sponge, Chocolate Hazelnut Glaze

**Opera** Jaconde Sponge, Chocolate Ganache, Coffee Buttercream

**Lemon Tart** Raspberry Jam, Lemon Curd, Italian Meringue



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