

COCKTAIL HOUR HORS D'OEUVRES

Pulled BBQ Chicken Crostini with Gorgonzola Cream

Dungeness Crab Cakes with Avocado Relish

Grilled Lamb Chops with Mint Yogurt

Thin Crust Pizza with Spicy Italian Sausage, Broccolini and Mozzarella



DINNER

Herb Roasted Free Range Whole Chicken

Red Wine Braised Short Ribs with Natural Jus

Organic Mixed Greens with Feta, Dried Cranberries, Candied Walnuts
and Balsamic Vinaigrette

Fingerling Potatoes with Rosemary

Pasta "Primavera" with Seasonal Vegetables and Fresh Herbs

Grilled Market Vegetables with Lemon Vinaigrette

HAND PASSED HORS D'OEUVRES

Smoked Gouda Flatbread with Caramelized Onions and Thyme

Baked Phyllo Pastry with Herbed Goat Cheese

White Bean Crostini with Arugula and Balsamic Reduction

Slow Roasted Hoisin Pork Slider with Toasted Sesame Slaw



DINNER

Bibb Lettuce with Candied Walnuts, Pomegranate, Feta
and Italian-Herb Vinaigrette

Ricotta Cheese Tortelloni with Basil Pesto
and Oven Dried Cherry Tomatoes

Filet Mignon with Roasted Wild Mushrooms, Glazed Baby Carrots
and Mascarpone Mashed Potatoes

STEAKHOUSE

Prime Rib Carvery with Horseradish and Demi Glace

Baked Potato Bar with Trimmings

Roasted Brussel Sprouts with Caramelized Onion and Applewood Smoked Bacon



TRATTORIA

“Farfalle” with Wild Mushrooms and Arugula

Penne “Pomodoro” with Tomato and Basil

Chopped Salad with Local Salami, Provalone, Heirloom Cherry Tomatoes
and Italian-Herb Vinaigrette



STREET TACOS

Spicy Barbacoa with Pickled Red Onion and Queso Fresco

Carne Asada with Roasted Tomato Salsa and Guacamole

Carnitas with Fire Roasted Poblano Chiles and Tomatillo Salsa