

\$120

RESERVE DINNER BUFFET  
50+ GUESTS

All Guests will be welcomed with sourdough bread

### *Appetizers*

CHOOSE TWO

CRISP FRIED CALAMARI  
with smokey marinara and tzatziki

TERIYAKI FILET TIPS  
spicy hoisin sauce

JUMBO LUMP CRAB CAKE  
tartar sauce

CLAM CHOWDER  
applewood smoked bacon

### *Starters*

CHOOSE TWO

CRUNCHY ICEBERG WEDGE  
bacon, tomato, blue cheese

ROASTED BEETS  
Humboldt Fog goat cheese

CAESAR SALAD  
24 month reggiano, croutons

MIXED ORGANIC GREENS  
golden balsamic dressing

### *Entrées*

CHOOSE TWO

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED + \$5  
pan roasted with a seasonal preparation

GRILLED CHICKEN BREAST  
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"  
with bearnaise sauce, creamy horseradish, and whole grain mustard

WILD MAHI MAHI  
pan seared with a seasonal preparation

### *Sides*

CHOOSE TWO

GARLIC MASHED POTATOES  
MAC & CHEESE

FIRE ROASTED BROCCOLINI  
GRILLED ASPARAGUS

### *Desserts*

CHOOSE ONE

CHOCOLATE CAKE  
NEW YORK STYLE CHEESECAKE  
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$130

GRAND RESERVE  
DINNER BUFFET 50+ GUESTS

All Guests will be welcomed with sourdough bread

### *Appetizers*

CHOOSE TWO

CRISP FRIED CALAMARI  
tartar and cocktail sauce

TERIYAKI FILET TIPS  
spicy hoisin sauce

JUMBO LUMP CRAB CAKE  
tartar sauce

CLAM CHOWDER  
applewood smoked bacon

### *Starters*

CHOOSE TWO

CRUNCHY ICEBERG WEDGE  
bacon, tomato, blue cheese

ROASTED BEETS  
Humboldt Fog goat cheese

CAESAR SALAD  
24 month reggiano, croutons

MIXED ORGANIC GREENS  
golden balsamic dressing

### *Entrées*

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED  
pan roasted with a seasonal preparation

GRILLED CHICKEN BREAST  
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"  
with bearnaise sauce, creamy horseradish, and whole grain mustard

WILD MAHI MAHI  
pan seared with a seasonal preparation

### *Sides*

CHOOSE TWO

MAC & CHEESE  
GARLIC MASHED POTATOES

GRILLED ASPARAGUS  
FIRE ROASTED BROCCOLINI

### *Desserts*

CHOOSE ONE

CHOCOLATE CAKE  
NEW YORK STYLE CHEESECAKE  
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption