



\$98

RESERVE DINNER BUFFET  
20+ GUESTS

All Guests will be welcomed with sourdough bread

### *Appetizers*

CHOOSE TWO

- |                                                           |                                                  |
|-----------------------------------------------------------|--------------------------------------------------|
| CRISP FRIED CALAMARI<br>with smokey marinara and tzatziki | TERIYAKI FILET TIPS<br>crispy yam chips, arugula |
| JUMBO LUMP CRAB CAKE<br>tartar sauce                      | CLAM CHOWDER<br>applewood smoked bacon           |

### *Starters*

CHOOSE TWO

- |                                                     |                                                  |
|-----------------------------------------------------|--------------------------------------------------|
| CRUNCHY ICEBERG WEDGE<br>bacon, tomato, blue cheese | ROASTED BEETS<br>Humboldt Fog goat cheese        |
| CAESAR SALAD<br>24 month reggiano, croutons         | MIXED ORGANIC GREENS<br>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<br>MAC & CHEESE | FIRE ROASTED BROCCOLINI<br>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



\$110

GRAND RESERVE  
DINNER BUFFET 20+ GUESTS

All Guests will be welcomed with sourdough bread

### *Appetizers*

CHOOSE TWO

- |                                                   |                                                 |
|---------------------------------------------------|-------------------------------------------------|
| CRISP FRIED CALAMARI<br>tartar and cocktail sauce | TERIYAKI FILET TIPS<br>crisp yam chips, arugula |
| JUMBO LUMP CRAB CAKE<br>tartar sauce              | CLAM CHOWDER<br>applewood smoked bacon          |

### *Starters*

CHOOSE TWO

- |                                                     |                                                  |
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pan seared with a seasonal preparation

### *Sides*

CHOOSE TWO

- |                        |                         |
|------------------------|-------------------------|
| MAC & CHEESE           | GRILLED ASPARAGUS       |
| GARLIC MASHED POTATOES | FIRE ROASTED BROCCOLINI |

### *Desserts*

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