



\$58

LUNCH BUFFET
20+ GUESTS

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

GRILLED CHICKEN BREAST
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH" + \$8
with bearnaise sauce, creamy horseradish, and whole grain mustard

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

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