



## **BUFFET DINNER**

### **PASSED HORS D' OEUVRES**

#### **Harris Ranch Wellingtons**

red wine braised beef  
presented in a filo cup  
garlic infused mascarpone  
accented with micro greens

#### **Cajun Seared Ahi Tuna Loin**

rests upon a jicama rectangle  
accented with a black pepper guacamole  
garnished with chives and misted with a light honey syrup

#### **Cherry Tomato Caprese**

in a parmesan filo cup  
dotted with a blood orange reduction  
garnished with basil glass

#### **Salt Roasted Chicken**

presented on a celery root cake  
drizzled with a truffled gravy

### **TABLED HORS D' OEUVRES**

#### **California Hand Roll Station**

prepared fresh in front of your guests by our professional chefs  
wrapped with various cabbage, rice paper, seaweed, and prosciutto  
rolled with an array fresh ingredients accompanied by  
various dipping sauces including soy sauce

## **FIRST COURSE**

### **Frisee and Mixed Green Scroll**

with chive infused goat cheese mousse  
and shallot and thyme roasted beets  
drizzled with a blood orange vinaigrette  
garnished with blood orange segments

## **AT EACH TABLE**

### **Signature Breads**

fresh artisan breads including san francisco sourdough  
and creamery butter

## **BUFFET PRESENTATION**

### **Pepper Trio Seared Tenderloin**

drizzled with an onion demi  
carved fresh for your guests

### **Lemon Butter Sea Bass**

splashed with a pomegranate demi

### **Roasted Red Potatoes**

roasted with butter, garlic, and fresh italian herbs, and sea salt

### **Flavorful Orzo Pilaf**

tossed with minced red and yellow peppers, scallions,  
currants and toasted pine nuts

### **Jumbo Stuffed Mushrooms**

filled with a market vegetable mélange  
accented with rosemary  
and capped with asiago cheese

### **Heirloom Tomato Salad**

sliced tomatoes, fresh mozzarella,  
and shaved onion  
garnished with basil sprigs  
drizzled with a pesto vinaigrette

### **Grilled Asparagus Fennel And Orange Salad**

minced parsley and crushed smoked peanut base  
dashed with a loose orange olive oil and garlic dressing

**DESSERT COURSE**

**Two Custom Strawberry Topiaries  
Dark Belgium Chocolate Fondue**

accompanied with overflowing platters of strawberries  
including free form wire strawberries  
cascading levels of fun dippable items  
offered with powdered sugar, brown sugar, and crème fraiche

**Regular, Decaf Coffee and Tea Service**

including half & half cream and assorted sugars  
available at a coffee station