



INSPIRING DINNER BUFFETS

CALIFORNIA WINE COUNTRY BUFFET

Chopped Salad with Marinated Garden Vegetables

Plum Tomato, Grilled Asparagus Salad & Lemon Vinaigrette

Rotini Roasted Red Pepper Salad with Pesto Sauce

Roasted Garlic Cream Soup & Asiago Crostini

Grilled New York Steaks with Caramelized Onions & Red Wine Sauce

Free Range Chicken with Braised Mushrooms & Madeira Jus

Pan Seared Pacific Halibut with Brown Butter Sauce

Seared Baby Squash & Zucchini

Gruyere Gratin Potatoes

Petite Pastries

Domestic & European Cheeses, Dried Fruit, Spiced Walnut & Honeycomb

Regular and Decaffeinated Coffees and Hot Herbal Tea Selection

\$80 per guest

RIVIERA BUFFET

Fresh Arugula, Watercress, Braised Meyer Lemon & Shaved Parmesan

Rotini Pasta Salad with Roasted Peppers & Artichokes

Tomato Basil Bisque

Porcini Dusted Duck Breast with Braised Tomatoes

Braised Osso Buco

Seared Sea Bass with Lemon, Olives & Crispy Capers

Wild Mushroom Ravioli with Roasted Garlic & Sage Cream

Balsamic Roasted Vegetables

Tiramisu, Espresso Cheese Cakes & Cannoli

Regular and Decaffeinated Coffees and Hot Herbal Tea Selection

\$71 per guest

Dinner Buffet minimum group size is 25 guests.
A \$250 one-time surcharge / day applies for groups under minimum.
Buffet prices reflect 90 minutes of food and beverage service.
Menu selections and prices confirmed 90 days prior to event.
Prices subject to 22% service charge and current state sales tax.

CIRCA 59 BUFFET

Mediterranean Pearl Cous Cous Salad

Summer Vegetable Salad with Red Wine Vinaigrette

Bibb, Endive, Candied Walnut, Gorgonzola Salad

Pan Seared Pheasant Breast, Spiced Granny Smith Chutney

Carved Peppercorn Crusted New York Strip Loin

New Zealand Lamb Chops, Basil Butter Sauce

Sautéed Artichoke Hearts

Petty Pans & Asparagus

Wild Mushroom, Roasted Butternut Squash Risotto with Brie

Mashed Potato with Celery Root & Roasted Garlic

Three Cheese Cheesecake, Cream Cheese, Mascarpone & Sour Cream

Pineapple Baba Au Rhum, Vanilla Custard, Pineapple Crisp & Raspberries

Regular and Decaffeinated Coffees and Hot Herbal Tea Selection

\$75 per guest



Buffet minimum group size is 30 guests.
A \$250 one-time surcharge applies for groups under minimum.
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