



Plated Salads

A minimum of 24 guests required.

Garden Garlic Croutons, Shaved Red Onions, Grape Tomatoes, Cucumbers, Carrots, Avocado Ranch Dressing

Caesar Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Spinach Crumbled Bleu Cheese, Bacon Lardons, Grape Tomatoes, Candied Pecans, Dried Cranberries, Champagne Vinaigrette

Plated Entrées

A minimum of 24 guests required.

Meat and Seafood

Caprese Chicken Breast Parmesan Polenta, Roasted Asparagus, Basil Chiffonade, Tomato Basil Cream

Provençal Chicken Breast Potato Soufflé, Ratatouille, Wild Mushroom Shallot Velouté

Braised Boneless Beef Short Rib Roasted Garlic Mashed Potatoes, Honey Glazed Carrots, Truffle Demi

Grilled New York Steak Herb Roasted Fingerlings, Seasonal Vegetables, Smoked Wild Mushroom Cream

Petit Filet Mignon Parmesan Polenta, Seasonal Vegetables, Veal Demi, Truffle Butter

Braised Leg of Lamb Honey Glazed Carrots, Herb Roasted Fingerlings, Roasted Asparagus, Lamb Au Jus

Macadamia Nut Crusted Mahi Mahi Coconut Rice, Seasonal Vegetables, Papaya Mango Beurre Blanc

Grilled Salmon Potato Soufflé, Seasonal Vegetables, Lemon Pepper Beurre Blanc

Pan Seared Halibut Tomatoes, Artichoke Hearts, Saffron Rice Pilaf, Roasted Asparagus, Lemon Caper Vinaigrette



Plated Entrées (cont.)

Vegetarian

Eggplant Parmesan Mozzarella and Provolone Cheeses, Roasted Garlic Tomato Sauce, Fettuccine Alfredo

Butternut Squash Ravioli Grape Tomatoes, Arugula, Citrus Cream

Combination

Seared Scallops and Grilled Top Sirloin Steak Parmesan Mashed Potatoes, Sautéed Spinach and Mushrooms, Mascato Demi

Grilled New York Steak and Roasted Salmon Herb Roasted Fingerlings, Seasonal Vegetables, Wild Mushroom Demi, Strawberry Cracked Peppercorn Relish

Pineapple Garlic Shrimp and Grilled Filet Mignon Herbed Rice Pilaf, Roasted Asparagus Balsamic Demi



Buffets

A minimum of 24 guests required.

Dunes Buffet

Spinach Salad Crumbled Blue Cheese, Bacon Lardons, Grape Tomatoes, Candied Pecans, Dried Cranberries, Champagne Vinaigrette

Roasted Asparagus Olive Oil, Fresh Garlic, Lemon Zest

Smoked Wild Mushroom Risotto Parmesan, Chives

Braised Boneless Beef Short Ribs Truffle Demi

Oven Roasted Mahi Mahi Lemon Pepper Beurre Blanc

Monarch Buffet

Spring Mix Strawberry Salad Candied Pecans, Red Onions, Feta Cheese, Sherry Vinaigrette

Butter Lettuce Salad Mandarin Oranges, Shaved Red Onions, Dates, Jicama, Champagne Vinaigrette

Ratatouille Provençal

Roasted Garlic Mashed Potatoes

Honey Glazed Salmon Papaya Mango Beurre Blanc

Top Sirloin Steak Fried Onions, Truffle Sage Demi



Buffets (cont.)

Santa Maria Style Buffet

Caesar Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Toasted Garlic Bread

Pinkito Ranch Beans

Salsa Ranchero

Oak Grilled Chicken Beer Basted and Steamed

Oak Grilled Tri Tip

Desserts

A minimum of 24 guests required.

Chocolate Lava Cake Raspberry Sauce, Whipped Cream

Crème Brûlée Choice of: Vanilla, Chocolate or Grand Marnier

Cookies and Cream Mascarpone Vanilla Cream Custard, Crushed Oreos

Lemon Bar Powdered Sugar, Raspberry Coulis, Fresh Raspberries

New York Cheese Cake Bar Seasonal Berry Compote