

**Stationary Hors D'Oeuvres**

*(Choose Three)*

Mahon, Manchego, and Oregonzola served with Marinated Sweet Peppers and Black Peppercorn Crackers

Trio of Mozzarella with Basil, Heirloom Tomato, Roasted Garlic, and Olive Oil

Jamon Iberico and Hot Coppa served with House Mustard, Cornichon, Pickled Onion, and Garlic Rubbed Crostini

Antipasto with Marinated Artichoke, Sweet Peppers with Arugula, Marinated Cherry Tomato with Mozzarella, and Mixed Olives

Grilled Melon with Serrano Ham, Basil, and Pistachio Oil

Country Pate with House Mustard and Frisee

Pickled Oyster with Spaghetti Squash and Dill

Salmon Tar Tar with Sauce Gribiche and Chive

**Salads**

*(Choose One)*

Pepper Mix with Julienne Onion, Feta, and Pear Mustard Seed Vinaigrette

Mixed Greens with Cucumber, Tomato, Carrot, and Garlic Croutons with House Made Buttermilk Ranch

Wild Arugula with Peach, Nectarine, Chevre, and Apple Cider Vinaigrette

Raw Summer Vegetable Salad with Herb Vinaigrette Mixed Greens with Goat Cheese, Sliced Almonds, 9 Grain Croutons, Goji Berries, and Avocado Dressing

Herb Mix with Pumpkin Seed, Shaved Purple Onion, Tomato, and Sweet Pepper Vinaigrette

**Main Dishes**

*(Choose Two)*

**BEEF**

Grilled Organic Sirloin with Fresh Herbs and Caramelized Shallot

Porter Marinated Tri-Tip with Green Peppercorn Sauce

Smoked Chili Rubbed Tri-Tip with a Molasses, Fire Roasted Pepper Sauce

Braised Beef Brisket with Tomato, Garlic, Olives, and Preserved Lemon

Grilled Beef Tenderloin with Red Wine Jus (Add \$4.99 pp)

**Main Dishes**

*(Choose Two)*

CHICKEN

Poulet De Moutarde with Pan Sauce

Garlic Roasted Free Range Chicken Breast with Au Jus

Herbed Chicken Breast with Lemon Avocado Oil

Lime-Cilantro Chicken Breast with Mango Tequila Sauce

Chicken Piccata with Tomato Concasse

Rosemary Marjoram Chicken Breast finished with a Wild Mushroom Sauce

FISH

Grilled Mahi Mahi with Cilantro Jalapeno Oil

Paella with Carlsbad Aqua Farm Mussels and Clams

Roasted Salmon with Garlic, Lemon, Black Peppercorn and Parsley

Crispy King Salmon with Fennel Onion Confit

Frutti De Mare on a bed of Linguini

Red Snapper Court-Bouillon

Pan Seared Rockfish with Cali-Crystal Beurre Blanc

Seared Albacore with Avocado and Mango Sauce (add \$1.89 per)

Blackened Catfish with Shrimp Ettouffee

VEGETARIAN

Grilled Eggplant with Roasted Onion, Tomato, and Garlic Quinoa

Pan Sautéed Polenta with Carrot, Celery Root, and Fire Roasted Tomatoes

Grilled Vegetable Lasagna with House Made Ricotta

Portabella Mushrooms with Chimichurri on a bed of Roasted Garlic Angel Hair Pasta

Grilled Polenta Cake with Market Vegetable Ragout

Homemade Pappardelle with Cauliflower Parmesan Emulsion finished with Truffle Oil

**Sides**

*(Choose Two)*

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Truffle Potato Puree

Garlic Smashed Potatoes

Mirepoix Quinoa

Wild Mushroom Quinoa

Cranberry Mint Cous Cous

French Beans with Crispy Shallot

Grilled Broccolini with Garlic and Lemon

Sesame Broccoli with Red Onion and California Raisins

Grilled Asparagus

Roasted Asparagus marinated in Grapefruit Juice

Sautéed Kale with Garlic and Crystal Hot Sauce

Glazed Market Root Vegetables

Grilled Farmers Market Vegetables

Roasted Tomato and Onion Panade

Green Bean Amandine



Organic Custom  
Italian Buffet or  
Family Style

---