

# California Cuisine

Buffet or Choose Options for Plated and Served Dinner

## Plated or Tray-Passed Appetizers

### Jumbo Lump Crab

small bites with avocado, meyer-lemon cream

### Fresh Artichoke Hearts

chili-basil aioli

### Miniature Fish Tacos

market fish, avocado, corn off-cob, mojo verde

### Tuna Tartar

fresh blue fin tuna tartar on crostini

### Roasted Baby Beets

arugula, goat cheese, pine nuts, strawberry vinaigrette

## First

### Vegetable Salad

asparagus, avocado, tomato, fresh herbs, baby greens, pecans  
jicama, green apple, zucchini, scallions, feta, citrus vinaigrette

### Savory Tomato Soup

slightly spicy-not sweet, corn off-cob, fresh basil

## Main

### Mushroom Risotto

porcini, crimini, chanterelle, shiitake, italian black truffle oil  
parmigiano-reggiano, shallots

### Hanger Steak

marinated & thinly sliced, balsamic, butter & bacon

### Lobster & Scallops

sea shell pasta, homemade tomato bouillabaisse-style sauce

### Roasted Chicken Breast

fresh tomato concasse. jalapeno. cipollini onions

## Sides

### Roasted Market Vegetables

balsamic drizzle

### Brown Rice & Quinoa

shallots, red bell pepper, herbs de provence

### Potato Gratin

yukon gold potato, fresh herbs, gruyere, swiss

## Desserts

### Key Lime Tarts

blueberry & ginger

### Chocolate-Walnut Torte

grand marnier crème