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
  parmesan-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, jalapeño, 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