

Dinner Buffet

Soup & Salad

fresh bread selections with butter, olive oil, balsamic

Field Greens Salad

cashews, currants, scallions, strawberries, smoky blue cheese and raspberry vinaigrette

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, fresh basil

Potato Leek Soup

with smoked salmon, scallions, crème fraîche

Entrées

Braised Boneless Beef Short Ribs

slow-cooked with a cabernet rosemary reduction

Penne Primavera

penne pasta with seasonal market vegetables
and a 3-cheese crème sauce or a fresh pomodoro sauce

Roasted Halibut

with a sage and hazelnut brown butter

Roasted Boneless Chicken Breast

with a tarragon and crimini mushroom crème sauce

Blackened Pork Tenderloin

with a dijon mustard sauce

Accompaniments

Roasted Yukon Gold Potato Squares

olive oil, fresh rosemary, shallots and garlic

Roasted Market Vegetables

balsamic drizzle

Brown Rice & Quinoa

shallots, red bell pepper, herbs de provence

Desserts

Chocolate Fondant Cake

Lemon Tarts

Choose any items above and email craig@bravoevents-online.com or call Craig @ 562-305-3797 for pricing, please include number of guests.