



## SAMPLE BUFFET or FAMILY STYLE MENU

\*All Menus are Seasonal & Customizable\*

### Passed Canapes

Lobster Blini, Lemon & Chive Crème Fraiche \$72 Per Dozen

Gruyere Gougere, Melted Onion \$48 Per Dozen

*\*Add as many canape selections as you like. We suggest 6-8 pieces per person for a 1 hr Cocktail Reception\**

### First Course

Grilled Frog Hollow Peaches & Burrata

Dungeness Crab Croutons, Mache, Lemon Vinaigrette

### Main Course

*Served Family or Buffet Style*

Spit Roasted NV Lamb

Chimichurri, Cured Olive, Orange Tapenade, Black Mission Fig, Zinfandel Jus

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Cedar Plank King Salmon

Shallot Compound Butter, Lemon Preserve

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Smashed German Butterball Potatoes

Preserved Lemon, Oregano, Parsley

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Heirloom Tomatoes

Mozzarella, Basil, Aged Balsamic, Olive Oil

### Sweets

Peach & Blueberry Hand Pies

House Made Vanilla Bean Ice Cream, Blueberry Sauce

\$75 Per Person

~Includes 1 selection first course, 4 selection main course (2 protein, 2 sides), 1 selection dessert)

\*Adding additional dishes is \$15 per person, per course\*