



### **Autumn/Holiday Buffet Menu Selections:**

Short ribs of beef braised for seven hours in exotic spices and Zinfandel

Maple glazed breast of magret duck, sliced and served with a zesty red grape sauce

Mediterranean sea bass over a white root vegetable puree

Butternut squash pasta, almond brown butter and sage

Wild and basmati rice pilaf, sun dried cranberries and fines herbs

Creamy gratin of organic Swiss chard and Gruyere

Caramelized Brussels sprouts roasted with diced pancetta

Red cabbage with grated gala apple and poppy seeds

Crunchy zucchini, dill and feta fritters

Sweet potato steak fries, lightly seasoned with sea salt and black pepper

Mixed greens tossed with gorgonzola, pomegranate and toasted walnuts, sherry vinaigrette

An artful display of artisanal, rustic breads and rolls served with fig butter

### **Seasonal Desserts:**

Old world Bosc pear and golden raisin strudel, nutmeg scented mascarpone

Crisp and delicate meringues filled with chestnut cream and rich chocolate sauce

Warm sticky ginger cake rounds, vanilla bean ice cream

Our unforgettable pumpkin cheesecake with a hand rolled biscotti crust

Hot mulled cider garnished with cinnamon sticks

Viennese hot chocolate with melting homemade marshmallows



### **Summer Buffet Menu Selections:**

Olive oil poached wild salmon garnished with Meyer lemon, red radish and English cucumber

Paillard of cedar grilled chicken with fava beans, baby artichokes and fennel

Juicy heirloom tomatoes, rough cut and drizzled with balsamic syrup

Roasted purple, golden and candy stripe beets

Julienne of jumbo asparagus with a sesame-ginger emulsion

Farm fresh summer vegetables in hand carved squash baskets, basil pesto

Salad of baby arugula, prosciutto di Parma, white peaches, parmesan and toasted pignoli nuts

Icy red pepper gazpacho

Watermelon and feta strata with mint

Local corn on herb polenta with pea shoots

Signature spiral bread sticks seasoned with fresh rosemary

### **Seasonal Desserts:**

Mini blueberry pies a la mode

Strawberry shortcakes with whipped cream on almond biscuits

Push up popsicles (raspberry, lemon and green apple)

The best chocolate blackout cake in the world!

A selection of freshly brewed iced herbal teas

Old fashioned pink lemonade