



Summer 2011 Buffet Menus

Free Range Chicken Stuffed with Swiss Chard, Golden Raisins, Pignoli Nuts, Romesco Sauce
Sangiovese Braised Short Ribs of Beef Topped with a Parsley-Lemon Zest Gremolata
Pappardelle Primavera with Farm Fresh Summer Vegetables and Basil Chiffonade
Salad Tricolori with Balsamic Dressing and Shaved Parmigiano Reggiano
Simply Grilled Local Jumbo Asparagus, Garnished with Crispy Leek Julienne

Grilled Hanger Steak, Sliced and Served with Red Onion Marmalade On the Side
Chili Crusted Filet of Wild Salmon with Grapefruit, Mango and Avocado Compote
Baked Gratin of Greenmarket Summer Squashes on a Bed of Zucchini Blossoms
Red Bliss Potato Salad, Pepperpress and Crispy Pancetta, Dijon Dressing
Cavolo Nero (Tuscan Kale) Caesar Salad with Torn Ciabatta Croutons

Baja Fish Tacos with Wild Striped Bass and Homemade Corn Tortillas
Tenderloin of Beef with Peach – Jalapeno Chutney and Horseradish-Chipotle Crema
Organic Red Quinoa with Local Corn, Cherry Tomatoes and Diced Scallions
Hand Cut Napa Cabbage, Fennel, Snap Pea and Carrot “Slaw”
Baby Spinach with Avocado, Charred Oranges and Hearts of Palm, Citrus Vinaigrette