

# *Special Event Dinner Buffet I \$36 per person*

## *Salads* Please select two

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Fresh Garden Salad* - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

*Bennett Valley Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

## *Entrées* Please select Two

*Lemon Pepper Chicken Breast* - Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

*Roasted Tri Tip* - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Chicken Marsala* - Oven Roasted Breast of Chicken Marsala demi glace

*Parmesan Crusted Tilapia* - Parmesan Crusted Tilapia, fresh Caprese Salsa

*Caprese Chicken* - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

*Santa Maria Tri Tip* - Slow roasted Marinated Tri Tip, Santa Maria Jus

*Vegetarian Options Also Available*

## *Accompaniments* Please select Two

*Herb Roasted New Potatoes* - Creamy Garlic Mashed Potatoes

*Fresh Roasted Vegetables* - Wild Rice Pilaf - Jasmine Rice

*Penne Pasta Sundried Tomato Pesto* - Garlic Infused Rice

*Ask sales associate for additional menu options*

**All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea**  
Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person  
Each of the above selections are subject to service charge and sales tax

# Special Event Dinner Buffet II \$41 per person

## *Hors d'oeuvres*

**Butler Passed** Please select Two

*English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Chicken Skewers - Italian Crostini - Crab Stuffed Mushrooms -*

**Displayed** Please select One

*Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité*

## *Salads* Please select Two

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Fresh Garden Salad* - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

*Bennett Valley Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

## *Entrées* Please select Two

*Caprese Chicken* - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

*Santa Maria Tri Tip* - Slow Roasted Marinated Tri Tip, Santa Maria Jus

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Roasted Tri Tip* - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

*Roasted Salmon* - Oven Roasted Salmon, Creamy Dijon Dill

*Chicken Marsala* - Oven Roasted Breast of Chicken Marsala demi glace

*Scampi* - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

*Vegetarian Options Also Available*

## *Accompaniments* Please select Two

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

*Ask sales associate for additional menu options*

**All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea**  
Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person  
Each of the above selections are subject to service charge and sales tax

# Special Event Dinner Buffet III \$46 per person

## *Hors d'oeuvres*

**Butler Passed** Please select Three

*Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas- Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia*

**Displayed** Please select One

*Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar*

## *Salads* Please select Two

*Fuji Apple Salad* - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

*Bennett Valley Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Baby Green Citrus Salad* - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

## *Entrées* Please select Two

*Scampi* - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

*New York Strip* - New York Strip Steak, Compound Truffle Butter

*Pan Seared Salmon* - Pan Seared Salmon Shrimp & Corn salsa

*Roast Prime Rib of Beef* - Roast Prime Rib of Beef Au jus, Creamy Horseradish

*Sonoma Free Range Chicken Picatta* - Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Macadamia Crusted Mahi Mahi* - with fresh tropical fruit salsa

*Vegetarian Options Also Available*

## *Accompaniments* Please select Three

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes - Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

**Any menu item from Dinner Buffet I or II may be selected for this menu**

***Ask sales associate for additional menu options***

**All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea**

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

Each of the above selections are subject to service charge and sales tax

# Special Event Dinner Buffet IV \$51 per person

## *Hors d'oeuvres*

**Butler Passed** Please select Four

*Ahi Tuna Tartar Crostini - Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia - Smoked Salmon Toast Points*

**Displayed** Please select Two - *Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar*

## *Salads* Please select Three

*Fuji Apple Salad* - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

*Bennett Valley Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Baby Green Citrus Salad* - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

## *Entrées* Please select Two

*Scampi* - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

*Roast Filet Mignon Medallions* - Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

*Pan Seared Halibut* - Pan Seared Halibut, Mango Avocado Salsa

*Roast Prime Rib of Beef* - Roast Prime Rib of Beef Au jus, Creamy Horseradish

*Pan Seared Salmon* - Pan Seared Salmon Shrimp & Corn salsa

*Sonoma Free Range Chicken Picatta*

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Vegetarian Options Also Available*

## *Accompaniments* Please select Three

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

**Any menu item from Dinner Buffet I, II, or III may be selected for this menu**

***Ask sales associate for additional menu options***

**All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea**

**Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person**

**Each of the above selections are subject to service charge and sales tax**