

# Silver Buffet Menu \$27 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*

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

## Entrées

Please select One

### *Teriyaki Chicken Breast*

Roasted Marinated Glazed Chicken Breast, Pineapple, Onions & Peppers

### *Roasted Tri Tip*

Slow Roasted Marinated Tri Tip, Mushroom Cabernet Demi Glaze

### *Artichoke Chicken*

Oven Roasted Chicken Breast, garden artichoke cream sauce

### *Chicken Marsala*

Oven Roasted Breast of Chicken Marsala Demi Glaze

### *Parmesan Crusted Tilapia*

Parmesan Crusted Tilapia, fresh Caprese Salsa

*Vegetarian Options Also Available*

## Accompaniments

Please select Two

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf -*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

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

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

# Gold Buffet Menu \$34 per person

## Hors d'oeuvres

Please select three

**Butler Passed**

*English Cucumber Canapés*

*Jumbo Mushrooms*

*Italian Crostini*

*Chicken Skewers*

*Smoked Chicken Quesadilla*

## 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

*Woodcreek Salad*

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

## 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

*Roasted Salmon*

Oven Roasted Salmon Creamy Dijon Dill

*Chicken Marsala*

Oven Roasted Breast of Chicken Marsala Demi Glaze

*Scampí*

Shrimp Scampi & 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 -*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

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

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

# Diamond Dinner Buffet \$39 per person

## Hors d'oeuvres

Please select one display and three Butler Passed Hors d'oeuvres

### Butler Passed

*Crab Baguettes*  
*Chicken Skewers*  
*Smoked Chicken Quesadillas*  
*Jumbo Prawns*  
*Roasted Grape Crostini*

### Displayed

*Bruschetta Bar - Artisan Cheeses & Fresh Fruit Display*

## 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*

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

## Entrées

Please select Two

### *Scampi*

Shrimp Scampi & Lemon Butter Chardonnay

### *Roast Filet Mignon Medallions*

Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

### *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

*Vegetarian Options Also Available*

## Accompaniments

Please select Two

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf -*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

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

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

# Platinum Dinner Buffet \$45 per person

## Hors d'oeuvres

Please select two displayed and three Butler passed Hors d'oeuvres

### Butler Passed

*Crab Stuffed Mushrooms*  
*Ahi Tuna Tartar Crostini*  
*Smoked Salmon Toast Points*  
*Jumbo Prawns*  
*Argentinean Beef Skewers*  
*Roasted Grape Crostini*

### Displayed

*Bruschetta Bar - Artisan Cheeses & Fresh Fruit - Taste of Asia*

## 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

### *Baby Green Citrus Salad*

Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

### *Woodcreek Salad*

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

## Entrées

Please select Two

### *Scampi*

Shrimp Scampi & Lemon Butter Chardonnay

### *New York Strip*

New York Strip Steak, Compound Truffle Butter

### *Pan Seared Halibut*

Pan Seared Halibut, Mango Avocado 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

*Vegetarian Options Also Available*

## Accompaniments

Please select Two

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf -*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

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

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