



The Eclectic Buffet Menu

The Eclectic Buffet begins with selected appetizers that are beautifully displayed on trays for your Guests to enjoy. Once your reception has ended Guests are invited to select from the following menu items buffet style.

House-made Focaccia is presented to each table for Guests to enjoy.

Buffet Style Service

Selected Appetizers

Stuffed Mushrooms - Spinach, Walnuts, gruyere Cheese, Lemon Buerre Blanc

Smoked Salmon Crostini – Shaved Red Onion, Capers, Chive Crème Fraiche

House-made Meatballs w/ Italian Herbs & Parmesan Cheese

Salad Selection

Seasonal Mixed Baby Greens, Balsamic Vinaigrette

Entrees

*Simply Grilled Fresh King Salmon w/ Lemon Caper Sauce, Seasoned Risotto
Seasonal Vegetable*

*Rigatoni Bolognese – Italian Sausage, Red Chili Peppers, Pear Tomatoes, Crushed
Garlic, Roasted Red Pepper Cream Sauce, Parmesan Cheese*

Vegetarian Wild Mushroom Risotto

Desserts

Chocolate Peanut Butter Decadent Bites with Fresh Whipped Cream

Meyer Lemon Bars

*The Eclectic Buffet Menu is \$50.00 Per Guest with a 25 Guest Minimum
not Including Tax and Service Fee.*

*We Also Can Accommodate a Hosted or No Host Bar or you can select from our
specialty Hand Crafted Cocktail list for your event.*

Our Wine List is also available for pre-selected bottle service.

*Our Sommelier, Don Adams can help to ensure the perfect bottles are selected within the
price range you desire.*