

Catering Menu ~ Elegance

Entree Selections:

- Seared Beef Tenderloin with Gorgonzola Hotel Butter *or* Roasted Garlic-Rosemary Aioli, and Sauteed Mushrooms
- Applewood Smoked Bacon Wrapped Beef Tenderloin
- Santa-Maria Tri-tip with Cilantro Aioli
- Mustard-Mint-Pistachio Lamb Chops
- Braised Lamb Leg with Mint Jus
- Apple Cider Glazed Pork Chops (parties of 20 or less, only)
- Smoked Paprika Pork Tenderloin
- 100 Clove Creamy Garlic Chicken
- Roasted Red Pepper & Goat Cheese Stuffed Chicken
- Spinach-Artichoke Stuffed Salmon
- Seared Salmon with Lemon-Dill Cream Sauce
- Salmon Roulade with Whiskey Cream Sauce

Sides:

- Roasted Potatoes with Garlic & Herbs
- Oregano-Feta Roasted Potatoes
- Pesto Roasted Potatoes
- Buttermilk-Leek Smashed Red Potatoes
- Potatoes au Gratin
- Potato-Leek-Blue Cheese Gratin
- Sweet Potato-Rutabaga Gratin
- Mashed Sweet Potato with Goat Cheese
- Sweet Potato Gnocchi with Sage Butter (+\$2)
- Mascarpone & Herb Polenta
- Wild Rice Pilaf with Toasted Almond
- Grilled Vegetable Medley
- Balsamic Roasted Vegetables
- Smoked Paprika Roasted Cauliflower
- Asparagus with Herb Butter
- Glazed Carrots
- Roasted Brussels Sprouts with Bacon Jam
- Creamed Spinach
- Braised Greens

Salad:

- Mixed Greens with Grapefruit, Candied Walnut, Goat Cheese and Citrus Vinaigrette
- Mixed Greens with Roasted Beet, Honeyed Almond, local Belford cheese and Honey-Lime Vinaigrette
- Mixed Greens with Blue Cheese Crumbles, Pear Slices, Candied Pecan and Red Wine Vinaigrette

Bread Basket:

- Fresh baked bread baskets with Olive Oil & Balsamic, or Butter