



May 22, 2017

Appetizers on the buffet

Roasted red pepper, goat cheese & pesto on
cucumber rounds

Wild smoked Alaskan Sockeye salmon, on mini potato-carrot pancakes,
red onion & capers

Parmesan breadsticks

Mixed nuts

Main Courses

Today's Fish (always sustainable) pan roasted &
served with lemon caper sauce

Natural Niman Ranch Brisket, braised with red wine & brown sugar,
au jus

Vegetarian dish

Grilled polenta, creamy mushroom-madeira sauce

Served with

Organic seasonal grilled vegetables
Assortment of house made breads

Side dish

Basmati rice pilaf

Desserts

Assorted house made pastries including chocolate & fresh fruit selections

Coffee Service