

Dinner // BUFFETS

All dinner buffets include Starbucks® coffee, decaffeinated coffee and gourmet tea

LITTLE ITALY

Caesar salad with homemade croutons and shredded parmesan

Antipasto platter with salami, cheese, mortadella and relishes

Grape tomato and fresh mozzarella caprese

Penne regatta pasta with prosciutto julienne, marinated mushrooms, herbs and grated parmesan

Parmesan-crust chicken with spicy tomato sauce

Grilled Pacific red snapper puttanesca

Garlic bread sticks

Chef's choice of locally grown seasonal grilled vegetables

Assorted Italian cakes and pastries

\$38.95 per person



GRIFFITH PARK STARLET

Selection of imported and domestic cheese garnished with fresh fruit and served with lahvosh bread

Farmers Market fresh sliced fruit and berries accompanied by a berry yogurt dip

Traditional tossed organic mixed green salad accompanied by Gorgonzola and sun-dried tomato vinaigrette

Artisan rolls and butter

Pan-roasted herb breast of free-range chicken with lemon-caper sauce

Seared wild Pacific salmon with a sun-dried tomato and chive beurre blanc sauce

Double wild rice pilaf

Chef's choice of locally grown seasonal vegetables

Assorted mini French pastries and cakes

\$42.95 per person

MALIBU MINUTE

Mixed organic field green and romaine heart salad with balsamic vinaigrette and thousand island dressing

Grilled local vegetable salad platter with butter lettuce

Country asparagus with heirloom tomatoes, California Vella Bleu cheese, California virgin olive oil, and aged balsamic vinegar

Assorted rustic baby baguettes and grissini

Choice New York strip loin with roasted garlic au jus, caramelized cipollini onions

Rigatoni and Italian sausage baked with asiago, fresh mozzarella cheese and basil

Served with garlic roasted tricolored potatoes, fresh haricot vert and roasted red bell peppers

New York cheesecake topped with a fresh berry coulis

\$44.95 per person



A SAN FRANCISCO TREAT

California baby greens with walnuts, goat cheese, dried cherries and smoked bacon bits served with cilantro-lime vinaigrette

Baker's bread basket and butter

Poached artichoke hearts with Gilroy garlic and herbs

Underwood Ranch and Kern County vegetables crudite with ranch dressing

Grilled breast of chicken with fresh thyme and sour oranges along with classic cioppino with dungeness crab, large shrimp, mussels, clams and Pacific cod

Saffron rice with pinenuts

Chef's choice of locally grown seasonal vegetables

Assorted mini custard and fruit tartlettes

\$46.95 per person

Dinner // PLATED

Please select one entrée, one seasonal salad and one dessert. All meals are served with baker's bread basket & butter, freshly brewed Starbucks® coffee, decaffeinated coffee and gourmet tea

Choose an Entrée

CHICKEN FORESTIERE **\$31.50 per person**

Served with fresh seasonal vegetables, rosemary garlic mashed potatoes and Madeira Jus
Recommended wine: Dry Creek Vineyard Fumé Blanc, Sonoma

CHICKEN SALTIMBOCCA **\$36.00 per person**

Chicken breast filled with sage stuffing and prosciutto, served with creamy Gorgonzola polenta, sautéed spinach and port wine jus

Recommended wine: Freemark Abbey Chardonnay, Napa Valley

MISO STRIPED BASS **\$39.95 per person**

Placed on a bed of baby bok choy, lemon-scented jasmine rice and soy beurre blanc

Recommended wine: Estancia Pinot Grigio

STRIP LOIN AND GRILLED PRAWNS **\$46.00 per person**

Slow-roasted New York strip of beef with tempura avocado and sauce béarnaise. Paired with grilled cilantro-lime infused shrimp and white truffle potato gratin

Recommended wine: MacMurray Ranch Pinot Noir, Sonoma Coast

FILET MIGNON WITH JUMBO LUMP CRAB **\$48.00 per person**

Grilled Filet placed on a bed of fingerling roast potatoes, balsamic roasted shallots, jumbo lump crab cake with ribbons of zucchini

Recommended wine: Col Solare Meritage Colombia Valley, Washington



Choose a Salad

CLASSIC CAESAR

Crisp romaine hearts with Parmesan cheese, herb croutons, kalamata olives and Caesar dressing

FARMERS MARKET GREEN SALAD

Farmer's Market organic mixed greens, carrots, red onions, cucumbers, red cabbage, and local tomato wedges. Served with balsamic vinaigrette and ranch dressing

Signature salads are an additional \$2.00 per person

HARVEST GREEN

Seasonal mix of organic greens and micro herbs with Gorgonzola cheese, candied walnuts, dried fruit, herb croutons and house apricot vinaigrette

ICEBERG WEDGE

Wedge of crisp iceberg lettuce, red and yellow tomatoes, bacon crumbles with Roquefort dressing

Choose a Dessert

NEW YORK STYLE CHEESECAKE

with seasonal berry coulis

TRADITIONAL CARROT CAKE

with golden raisin-vanilla bean sauce

APPLE TARTLET

with caramel and whipped cream

CHOCOLATE MOUSSE CAKE

with chocolate ganache

Signature desserts are an additional \$3.00 per person

CUSTARD TARTLET

with fresh Farmers Market seasonal fruit and berries

DECADENT CHOCOLATE FLOR DE OTONO

with gold lace and a duet of sauces