



Platinum Dinner Buffets

Our experienced consultants & trained culinary team will assist you in planning & executing your special event. From intimate to grand, lavish to informal, we can create the perfect menu, decor & ambiance for your special event.

Let us show you why we are "A STEP ABOVE THE REST!"



Platinum Dinner Buffet

Buffet Includes: one salad selection, two side dishes, one entrée, iced tea & coffee. Served on house china.

Salads (select one)

- Spinach Salad, apples, avocados, & bacon w/apple-mustard vinaigrette
- Crisp Romaine, tomatoes, gorgonzola, toasted pine nuts w/sun-dried tomato vinaigrette
- Classic Caesar Salad, shaved parmesan & home-made herb croutons
- Mixed Baby Greens, sliced pears, caramelized walnuts, tomatoes & a champagne vinaigrette
- Arugula Salad, manchego cheese, apples, & caramelized walnuts
- Butter Lettuce, pecans, goat cheese, dried cranberries, & poppyberry vinaigrette
- Baby arugula, red apples, candied walnuts, & maytag bleu cheese crumbles dressed w/cider vinaigrette
- Fresh Baby Spinach, applewood smoked bacon, mushrooms & feta w/warm onion vinaigrette
- Mesclun Mix, candied walnuts, crispy shallots, & mandarin oranges w/champagne vinaigrette
- Hearts of Romaine, tear drop tomatoes, feta cheese, toasted pine nuts, & hearts of palm tossed in basil vinaigrette
- Field Greens, almonds & strawberries tossed w/herb vinaigrette & topped w/goat cheese crostini
- Mixed Sweet greens, dried cranberries almonds, & sherry vinaigrette topped w/fried goat cheese

Platinum



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Entrees

Chicken

- Pan Roasted Natural Breast, champagne supreme sauce, scented w/fresh thyme & wilted spring greens
- Organic Breast, stuffed w/sage, chard, pecorino, & fresh tomato buerre blanc
- Crab & Asparagus Stuffed Breast, tarragon mustard sauce, arugula, & french lentils
- Stuffed Cage Free Breast, baby spinach, chevre, golden beet chutney & garlic olive oil mist
- Chicken tikka masala, w/condiments of yogurt and spicy pickle
- Free Range Breast, bronzed w/hoisin, citrus ginger reduction topped w/candied mango & baby bok choy
- Parmesan Crusted Breast, over sweet corn, vine ripe tomato, & arugula topped w/sweet pepper relish

Beef

- Angus Tri-Tip, w/fresh rosemary jus
- Braised Asian 5 Spiced Short Ribs, w/baby bok choy garnish
- Boneless Beef Short Ribs, mushrooms, cipolini onions, & honey bacon in a velvety red wine sauce
- Blacked Tri-Tip, w/gorgonzola demi-glaze
- * Glazed Rib Eye Steak, w/soy ginger glaze & shitake mushroom ragout
- * Roasted New York Strip loin, pepper crusted & served w/a cognac reduction & topped w/crispy onion shoestrings
- * Slow Roasted Prime Rib, yorkshire pudding, horseradish & au jus
- * Carved Chateaubriand w/Cabernet Reduction, garnished w/caramelized baby carrots, onions, & fresh thyme
- * Filet Mignon, truffled butter & rosemary

* upgrades at market price



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Pork & Lamb

- Slow Roasted Lamb Shank, "Mumbai" style masala
- Marinated rack of Pork, atop sweet potato puree & laced w/natural au jus, cranberry apple chutney.
- Tenderloin of Pork scallopini, dried cherries & port demi glaze topped w/sweet onion marmalade
- * Roasted Rack of Lamb, English mustard, bread crumbs and mango chutney
- * New Zealand Lamb Chop, kalamata olives, roasted garlic, pan reduction, & crème de moutarde w/tomato & eggplant compote

Seafood

- Indian spiced swai basa fillet, suggested side of saffron basmati rice
- Pistachio Crusted Salmon Fillet, pinot noir reduction
- * Pan Seared Local Pacific Yellowtail, ragout of peas, edamame beans, asparagus, & roasted tomato topped w/pea tendrils
- * Northern Wood Oven Roasted Halibut, topped w/crab & served w/tomato spiked herb hollandaise & melted swiss chard
- * Gulf Jumbo Shrimp, sautéed w/limoncello, basil, & capers then topped w/baby arugula & pear tomato.
- * Local Caught White Seabass, melted pear tomatoes, citrus beurre blanc, & w/basil chiffonade

Vegetarian

- Grilled Vegetable encroute, eggplant, zucchini, red pepper, onion, mushroom, & goat cheese & sun-dried tomato herb jus
- Vegetable Couscous, w/baby vegetables, toasted pine nuts & grilled portobello w/balsamic reduction & lemon caper relish
- Classic saag paneer, paired w/ spiced lentil Dal & cardamon basmati rice
- Wild mushroom Risotto, grilled asparagus & oven dried tomato & citrus beurre blanc

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Side Dishes (select two)

- truffled potatoes w/chives
- potato & fennel au gratin w/gruyere & thyme
- roasted russian fingerlings w/fresh rosemary & garlic
- purple peruvian mash w/chevre & garlic
- whipped yukon gold w/leeks & white pepper dusting
- creamy risotto w/forest mushrooms
- velvety 3 cheese polenta w/herbs & sun-dried tomatoes
- savory wild mushroom bread pudding
- gorgonzola au gratin potatoes
- root vegetable gratin w/fontina & parmesan
- mint infused baby english peas
- green beans w/toasted hazelnuts & garlic butter
- Indian vegetables Jalfrezi
- cauliflower w/gratin of sourdough & goat cheese
- sweet corn pudding w/caramelized onion, cream, nutmeg & vanilla
- grilled summer vegetables w/herbs d provence
- gnocchi w/pancetta, radicchio & walnuts in roasted garlic cream
- mushroom agnolotti w/sage cream sauce topped w/toasted hazelnuts
- baked marsala orzo w/fontina , mozzarella & sweet peas
- creamy farfalle w/cremini, asparagus & toasted walnuts
- classic Indian saag paneer

Breads (select one)

- assorted freshly baked dinner rolls
- freshly baked rosemary & parmesan rolls
- rustic sliced breads
- roasted tomato focaccia
- sourdough rolls
- country style naan bread

* upgrades at additional cost

