

SPRING / SUMMER BUFFET

\$25.50 PP, minimum of 15 guests

Please select from one of the following proteins:

Court Boullion Poached Atlantic Salmon Fresh

Herb-Citrus Salsa Verde • Yogurt Tzatziki • Seasonal Fruit Chutney

Certified Angus Beef Top Round Roast

Slow Roasted, Chilled & Carved • Tarragon-Horseradish Crème • Whole Grain Mustard • Port Wine-Cherry Marmellata • House Baked Petite Rolls

Giuseppe's Slow Roasted Chicken "Waldorf"

House Dried Currants • Smith Apples • Celery Heart • Red Grapes • Salt Roasted Hazelnuts • Yogurt Dressing

Add an additional protein for \$5.95 pp

Please select from one of the following sides:

Peewee Fingerling Potato Salad

Confit Garlic • Chive Mustard Dressing

Chilled Farfalle Pasta

Kalamata Olives • Sweet 100 Cherry Tomatoes • Red Pepper Brunoise • Capers • Parmigiano • Wild Arugula & Spiced Pepitas Pesto Dressing

Toasted Red Quinoa Salad

Root Vegetable • Peas • Corn • Scallions • Toasted Pine Nuts • Fresh Basil • Tomato Vinaigrette



**BOOK YOUR SUMMER
PARTIES NOW**

CALL 858.581.2205

grnfc.com

Also Includes:

An Array of Grilled Farmers Market Seasonal Vegetables

Meyer Lemon Oil • Fine Herbs Seasonings

Chopped Salad

Romaine • Local Corn • Arugula Cherry Tomatoes • Feta • Avocado • Cucumbers • Red Wine-Shallot Vinaigrette

Please select two of the following desserts:

Limoncello Ricotta Cheesecake Bites

Graham Cracker Crust • Raspberry Coulis

White Chocolate-Passion Fruit

Truffle Lollipops

Stone Fruit Cobbler

Streusel Topping

Miniature Rhubarb & Carlsbad

Strawberry Pies

Nutella & Chocolate Praline Tarts

Traditional Tiramisu Shooter

Additional Options to Upgrade your Display:

Watermelon & Marinated Feta Skewers

Fresh Mint • Pink Peppercorn • Olive Oil \$2.95 pp

Fresh Seasonal Fruit Skewers \$2.75 pp

Vanilla Greek Yogurt Dip

Charred Corn on The Cobb \$2.50 pp

Whipped Herb Butter • Black Cyprus Salt

INDIVIDUAL HORS D'OEUVRES AND SWEETS



Minimum 2 dozen

HORS D'OEUVRES

Watermelon Bon Bon (GF) \$2.00
Imported Feta Mousse • Lemon Zest •
Smoked Pink Peppercorn

**Whipped Ricotta & Truffled English Pea
Bruschetta** \$2.00
Olive Toast • Shallot Confit • Mint • Fleur de Sel

Deviled Egg (GF) \$2.50
Coleman's Mustard • Smoked Paprika •
Applewood Bacon • Chives

Prime Beef Carpaccio (GF) \$2.50
Gorgonzola-Horseradish Creme • Spring
Asparagus Bundle • Pickled Mustard Seeds

**Lemon, Mascarpone & Vegetable
Risotto Cake** \$2.25
Olive Oil Smashed Avocado • Herb Roasted
Tiger Shrimp • Cucumber Relish

Local Spring Vegetable Rotatuille Tart
\$1.75
Roasted Red Pepper Coulis • Feta •
Micro Beet Top

Antipasto Skewers (GF) \$3.50
Soppressata • Marinated Mozzarella •
Cerignola Olives • Basil • Cherry Tomatoes •
Artichoke Hearts • Giuseppe's Olive Oil •
Balsamic Syrup

**Heirloom Tomato and Melon Gazpacho
Shooter (GF)** \$2.50
Yuzu Crème Fraiche • Fruit Salsa Garnish
(Chef Attended Recommended. Mini Disposable
Shot Glasses Included)

"BLT" Bites (GF) \$2.25
Cherry Tomato • Goat Cheese & Basil Mousse •
Applewood Smoked Bacon • Frisee

Mini Lobster Roll \$2.75
Tarragon Aioli • Fresh Lobster • Celery Leaves •
Brioche Roll

BITE SIZE SWEETS

Limoncello Ricotta Cheesecake Bites \$2.75
Graham Cracker Crust • Raspberry Puree

**White Chocolate-Passion Fruit Truffle
Lollipops** \$2.50

Stone Fruit Cobbler \$2.75
Streusel Topping

**Miniature Rhubarb & Carlsbad
Strawberry Pies** \$2.50

Nutella & Chocolate Praline Tarts \$2.50

Traditional Tiramisu Shooter \$2.75

