

FALL-WINTER BUFFET

\$ 25.50 PP, minimum of 15 guests

Please select entree:

Natural Chicken Marsala

Foraged Mushroom • Thyme • Marsala Infused Butter Sauce

Chilled Maple-Rosemary Salmon

Oven-Roasted and Chilled • Maple Syrup & Dijon Mustard Glaze • Fresh Lemon & Rosemary

Classic Baked Ziti

Bolognese Three Meat Blend Tomato Sauce • Ricotta • Mozzarella • Parmesan Herb Bread Crumbs

Slow Cooked Beef Brisket

Fresh Herbs • Natural Juice Reduction • Served With Blue Cheese Horseradish Crème

Add an additional protein for 5.95

Served with choice of:

Roasted Yam Pureé

Orange Zest • Cinnamon • Sea Salt
OR

Toasted Farro

Fall Root Vegetables • Pomegranate Jewels • Caramelized Onions • Pistachios • Banyul's Shallot Vinaigrette



BOOK YOUR HOLIDAY PARTIES
NOW. CALL 858.581.2205.

Also Includes:

Roasted Tri-Color Cauliflower

Garlic Confit • Cranberries • Sea Salt • Sliced Toasted Almonds

Chopped Seasonal Salad

Wild Arugula & Romaine Hearts • Feta • Butternut Squash • Celery • Avocado • Spiced Pepitas • Red Wine Vinaigrette

Mini Sweets

Please Select 2

Gingerbread Cupcakes

Orange Infused Cream Cheese Frosting • Crystalized Ginger

Petite Chocolate Pecan Pie

Whipped Cream • Chocolate Shavings

Pear, Apple & Cranberry Crisp

Oatmeal Brown Sugar Crumble

Chocolate Haystack

Coconut • Almonds • Cocoa Power

Petite Pumpkin Pie

Orange Zested Mascarpone Fluff • Candied Pecan

Local Apple-Fig Strudel

Currants • Pine Nuts • Sugar Dust

