



SAMPLE MENU

Occasion: Birthday Celebration
Theme: 50 Is The New Fabulous
Guest Count: 100
Service Style: Buffet/ Chef Action Stations
Location: San Francisco, CA

MENU

BUFFET

Poached Salmon

Topped with Lemon Aioli and Capers, centerpiece for a decadent array of delectable chilled seafood including: Gulf Prawns Served, Oysters on the Half Shell with a Ginger Cilantro Soy Dressing, and Drunken Scallops

Potato Bar

A Trio of Mashed Potatoes Mixed with Your Choice of Toppings!
Mashed Purple Potatoes, Sweet Potato Fries, Yukon Gold Potato Skins

Potato Bar Condiments

Bacon, Caramelized Onions, Diced Smoked Chicken Breast,
Bleu Cheese, Cheddar, Basil Pesto, Sun Dried Tomato, Grilled Portobello
Mushrooms, Sour Cream, Cilantro Mayo

CHEF ACTION STATIONS

The Mac The Cheese Bar

Guests Select Toppings and Sauces
Prosciutto, Mushrooms, Tomatoes, Leeks, Sun Dried Tomato, Sautéed Mushrooms

The Salad Bar

Our Staff Will Shake Your Salad Choice To Order
in Martini Shakers and Pour It Into A Bar Glass

The "Cosmo"

Field Greens, Goat Cheese, Toasted Almonds, Dried Cranberries, Roasted Corn,
and Cranberry Vodka Vinaigrette

The "Margarita"

Torn Romaine, Tabasco and Tequila Chicken Breast, Diced Tomato, and Lime
Pepper Tortilla Strips with Chipotle Caesar

The "Saki"

Udon Noodles, Asian Vegetables with a Saki Peanut Sauce Sweet, Salty and
Savory Spiced Nuts

DESSERT

Truffle and Wine Pairing