



PREMIERE BUFFETS

Double Entree Menus

I

Artichoke Stuffed Chicken

Boneless breast stuffed with mushrooms, sundried tomatoes, olives, artichokes & ricotta cheese ,
baked & topped with an alfredo-herb sauce

Manzo l'Aglio

Beef tri tip marinated in balsamic vinegar, fresh garlic, olive oil & white wine, grilled over open flame
Carved buffet side & served with tarragon au jus & horseradish sauce

Mediterranean Salad

Baby greens tossed with peppers, goat cheese, black olives & our balsamic vinaigrette

Creamy Pesto Pasta

Fresh Fruit Cascade

with our grand marnier dip

Focaccia Bread & Butter

II

Hawaiian Tri Tip

Marinated in our special polynesian herb blend, carved buffet-side
& served with au jus & pineapple chutney

Pan Pacific Chicken

with snow peas & water chestnuts with a ginger-soy glaze

Mandarin Duet Salad

red leaf, butter & radicchio lettuces tossed with mandarin oranges & caramelized almonds
served with spicy-sweet vinaigrette

Jasmine Rice

Tropical Fruit Platter

with pineapples, melons and berries, accented with papaya with a mango-lime dip

Hawaiian Rolls & Butter

Prices range from \$28.50 - \$40.00 per person, based on menu selection, number of guests, location of event & length of event. Price includes buffet linen, china plates, silverware, cloth napkins, water goblets & service staff. Prices do not include tax or service charge.

1100 Orlando Ave. Roseville, CA 95661 (916) 728-6111 fax (916) 728-6120



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II

Apple & Raisin Stuffed Pork Loin

a house specialty, carved buffet side & served with our bourbon-maple glaze

Sweet Spinach Salad

baby spinach with blueberries, dried apricots & sweet onion with a honey vinaigrette

Wild Rice Pilaf

Fresh Grilled Vegetables

grilled al dente & marinated with balsamic & olive oil - served warm

Fruit Cascade

sliced seasonal fruits cascade from our basket display

Romano Cheese Batard & Butter

Alternate Pork Dishes: Portabella Pork Chop – boneless & grilled with portabella & red onion ragout
Grilled Pork Dijonnaise
Port Cinnamon Pork Tenderloin
Mustard-Rosemary Encrusted Pork Loin, stuffed with dried fruits & brandy sauce

III

Chicken & Pasta Portabella

grilled chicken breast strips & portabella mushrooms,
tossed with whole roasted garlic, peppers, onions & penne pasta in an herb infused olive oil

Caesar Salad

crispy romaine with garlic croutons, parmesan cheese & our traditional caesar dressing

Grilled & Chilled Trattoria Vegetables

served with a mediterranean aioli dip

Antipasto Tray

italian salami, provolone & mozzarella cheeses and marinated vegetables

Focaccia Bread with Seasoned Olive Oil

Alternate Pasta Dishes: Shrimp Scampi on linguine with traditional garlic-butter sauce
Pasta Athena with artichokes, peppers & an herbed wine sauce
Rock Shrimp tossed with fusilli pasta in a martini cream sauce
Penne Pesca with salmon, rock shrimp, asparagus & red pepper cream sauce

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IV

Calypso Salmon

fresh filet grilled & topped with an orange-ginger glaze

Field Greens Salad

with candied pecans, bleu cheese & our housemade balsamic vinaigrette

Basmati Rice Pilaf

long grain rice tossed with poppy seeds & sliced almonds, garnished with fresh mint

Baby Carrots & Yellow Squash

sauteed in lemon butter with red pepper curls

Fresh Melon & Mint Salad

Kalamata & Rosemary Batard with Butter

Alternate Fish Dishes:

Petrolli Sole Veronique in white wine, garnished with white sauce & fresh grapes

Pan Roasted Sea Bass with tarragon hollandaise

Hazelnut Encrusted Halibut with a champagne buerre blanc

Seared Salmon with a rock shrimp vin blanc

V

Prime Rib

carved buffet-side & served with tarragon au jus & creamy horseradish

La Coupla Salad

autumn greens with roasted beets, candied pecans & gorgonzola crumbles with our house made balsamic vinaigrette

Herb Mashed Potatoes

prepared with unpeeled red potatoes & fresh herbs

Vegetable Ratatouille

roasted eggplant, tomatoes, onions, bell peppers, zucchini, garlic & fresh herbs, simmered in olive oil

Yorkshire Pudding

a classic egg & flour delight!

Ciabatta Bread & Butter

Alternate Carved Beef:

Roasted Sirloin - with cajun dry rub & a garlic-bourbon demi glaze

Worcester Tri Tip - seasoned in worcestshire, garlic, celery seed & horseradish

New York - with cabernet & wild mushroom sauce

Beef Tenderloin – with maple walnut butter

Tuscan Flank Steak – stuffed with mushrooms, pinenuts & fresh herbs, served with dijon-horseradish sauce

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