

## BUFFETS

Minimum order 50 guests.

### **Blossom Valley Buffet Dinner**

**\$52.95 per guest**

#### **Salads**

- Peppery greens with a choice of two house-made dressings
- Traditional Caesar salad with fresh padano
- Baby potato salad with grainy mustard and dill
- Tomato and bocconcini with a balsamic reduction
- Roasted corn salad with cilantro and pimento vinaigrette
- Greek salad with feta and kalamata olives

#### **Appetizers**

- Fresh vegetable crudite basket with herb dip
- Deluxe European charcuterie platter

#### **Main Courses**

- Slow-roasted top sirloin of beef carved to order with a three peppercorn crust
- Pesto-cruste roast chicken with a Roma tomato and extra virgin olive oil emulsion
- Fresh vegetables of the season
- Rice pilaf verde
- Herb-roasted baby potatoes

#### **Our Pastry Chef's Dessert Table**

- Fresh sliced California fruits and seasonal berries
- Selected tortes
- Cheesecakes with fresh fruit compotes
- European pastries and tarts
- Freshly brewed coffee, decaffeinated coffee and hot teas

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.

## BUFFETS

Minimum order 100 guests.

### The Alameda Deluxe Buffet

\$62.95 per guest

#### Salads

- Traditional Caesar salad with fresh parmigiano-reggiano
- Roasted mushroom salad with fresh herbs
- Chilled asparagus with lemon vinaigrette
- New potato salad with mustard and dill
- Peppery greens with two house-made dressings
- Marinated antipasto vegetables with roasted pine nuts

#### Appetizers

- Selected maki sushi
- West Coast fresh and smoked seafood platter
- Display of deluxe European charcuterie

#### Main Courses

- Grainy mustard crusted top sirloin of beef carved to order
- Roasted chicken with a prosciutto and sun-dried tomato jus
- Baked filets of basa with caper and citrus beurre blanc
- Creamy gratin potatoes with Emmenthal
- Cheese tortellini with red onion tomato ragout
- Medley of fresh vegetables

#### Our Pastry Chef's Dessert Table

- Assortment of chocolate and fruit tortes
- Mini European pastries and hand-made truffles
- New York-style cheesecakes
- Fresh sliced California fruit and seasonal berries
- A cascade of freshly baked breads
- Freshly brewed coffee, decaffeinated coffee and hot teas

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