

Wine Country Buffet
Designed By Chef Peter McCaffrey

Exquisitely Decorated Buffet

Wine Country Organic Greens Tossed with Caramelized Pecans, Grilled Pears,
Young Asiago Cheese and a Champagne Verjus Dressing



English Cucumber and Ripened Plum Tomato Salad with Sweet Red Onion,
Poblano Crushed Chile Flakes with a Sauvignon Blanc Verjus



Whole Roasted Baby Red Potatoes Served with Caramelized
Maui Onions and Fresh Tarragon



Chilled Fusille Buccatti Pasta with Roasted Seasonal Vegetables and Finished with Cured Olives
Tossed in a Red Wine Vinaigrette and Topped with Asiago



Pan Seared Alaskan Halibut with a Chardonnay Opal Basil Sauce

From the Grill

Chipotle Marinated Black Angus Tri Tip of Beef
Cured with Smoked Chiles, Roasted Garlic and Rosemary, Fresh Cracked Peppercorn,
Served with a Cabernet Reduction Sauce
Carved at the Buffet by a Uniformed Chef

Served with our Wine Valley Sauces to include: Tarragon Aioli,
Woodland Mushroom Natural Jus and Spanish Romesco

Dessert Buffet

Chocolate Walnut Decadent Squares,
Blondies with White Chocolate and Macadamia Nuts, Fresh Seasonal Fruit Bars

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

A Variety of Freshly Baked Hearth Breads with Sweet Butter