



1559 Botelho Drive, Walnut Creek
Catering Office 925.930.6323

2019 Spring Dinner Menu

Dinner Packages – Minimum of 50 Guests

1 Main, 1 Salad, 1 Vegetable, 1 Starch \$28 per person

2 Main, 1 Salad, 1 Vegetable, 1 Starch \$31 per person

3 Main, 1 Salad, 1 Vegetable, 1 Starch \$34 per person

Additional Side \$3 per person

Service & Rentals Not Included

Salad

Arugula - *shaved fennel, pecorino, pecans and stone fruit with citrus vinaigrette*

Amazing Green Goddess - *crisp romaine, house-made croutons, egg, green beans, beets & Parmesan*

Spinach - *strawberries, feta and almonds with golden balsamic dressing*

Farmers Market Salad with Champagne Vinaigrette -

Grated carrots, beets, red cabbage, radish, sunflower sprouts and seeds

Country Potato Salad – *chopped egg, celery, onions, pickles, black olives, mayo and a touch of mustard*

Savoy Cabbage Coleslaw - *crunchy garden veggies and tangy dressing*

Moroccan Carrot Slaw - *cumin citrus dressing and currants*

Snap Pea, Asparagus and Preserved Lemon - *fresh ricotta with lemon vinaigrette*

==Assorted Fresh House-Made Rolls, Butter==

Mains

Lemon and Rosemary Chicken

Grilled Chicken Breast - *cherry tomato basil relish*

Pulled Pork - *smoked in-house with house-made BBQ Sauce*

Fennel Rubbed Pork Tenderloin - *stone fruit mostarda*

Slow Braised Pork Shoulder - *Chermoula sauce*

Grilled Petite Tenderloin - *red wine reduction (additional market pricing)*

Porcini Rubbed Grilled Skirt Steak *(additional market pricing)*

Grilled Tri-Tip - *horseradish cream*

Slow Braised Pot Roast - *rich red wine and thyme sauce*

Smoked Beef Brisket - *chimichurri sauce (additional market pricing)*

Grilled Salmon - *citrus relish*

Grilled Salmon - *salsa verde*

Cannelloni or Lasagna – *house-made with spinach and fresh ricotta*

Vegetable

Roasted Brussels Sprouts - *bacon and Fuji apples*

Green Beans - *crispy shallots and shallot oil*

Roasted Butternut Squash and Kale

Broccolini - *toasted garlic*

Collard Greens - *smoky ham hock, onions & garlic (can be vegan)*

Seasonal Roasted Vegetables

Roasted Cauliflower - *in shallot oil with charred onions (variety of cauliflower and colors)*

Grilled Asparagus - *citrus aioli*

Grilled Artichokes - *chipotle aioli*

Starch

Creamy Mashed Potatoes – *with chives*

Roasted Sweet Potatoes – *tossed with thyme and chili flakes V*

Sweet Potato Mash *with dairy cream OR coconut oil and sea salt*

Polenta - *parmesan & mascarpone cheese*

Lemon and Currant Quinoa - *herbs and shaved radish (V)*

Vegetarian Cannellini Bean Cassoulet (V)