



Buffet Selections

Two Mains | \$65 per Person

Three Mains | \$85 Per Person

Choice of one Salad:

Oceanview Caesar

Artisanal Romain, Grated Romano, Mollica, Grilled Lemon Tempura Anchovies, Oyster Caesar

Market Greens

Mixed Baby Greens, Shaved Market Carrot, Radish, and Cucumber, Candied Pecan, Crumbled Goat Cheese
Sherry Date Vinaigrette

Wedge

Romaine, Blue Cheese Crumbles, Cherry Tomato, Bacon Crumble, Mollica,
Pickled Red Onion, Cucumber, Blue Cheese Dressing, Shaved Radish

Tomato Caprese

Fresh Mozzarella, Seasonal Tomato, EVOO, Balsamic Pearls Reggiano Crisp

Choice of Two or Three Mains:

Seared Ribeye, Sauce Bearnaise, Bordelaise Pearl Onions & Foraged Mushrooms

Grilled Pacific Salmon, Lemon Beurre Blanc, Pickled Fresno Chili Shaved Radish

California Coastal-Sage Brushed Smoked Chicken, Grilled Lemon, Fresh Cilantro, Torpedo Onion

24 Hour Braised Beef Shortrib, Sauce Bordelaise, Pearl Onions & Foraged Local Mushrooms

Grilled Portobello, Garlic, Sauteed Mushrooms and Tomato, Vegan Demi Glace

Choice of one Side:

Citrus Cilantro Rice Pilaf

Grilled Lime, Carrot, Onion

Orange Glazed Carrots

Herbs, Allspice, Orange

Pommes Purée

Cream, Butter, Garlic or Truffle

Grilled Seasonal Veggies

Zucchini and Yellow Squash with Fresh Herbs

Choice of one Dessert:

Tiramisu

Lemon Bar

Brownies and Blondies

Chocolate Lava Cake

Villa Dolce Vita Gelato Display



Buffet Selections

Chef Attended Carving Stations

This Stations May Be Added to Any buffet
(30 People Minimum)

Fajita Station | \$20 PP

Roasted Breast of Turkey | \$20 PP

Grilled Tri-Tip of Beef | \$30 PP

Prime Rib of Beef | \$35 PP

Pasta Station | \$20 PP

ALL FOOD & BEVERAGE PRICES DISPLAYED ARE SUBJECT TO 22% SERVICE CHARGE AND 9.25% SALES TAX.