

DAILY BUFFET

48.00++

Cabo Caprese Salad

Vine Ripened Red Tomatoes with Fresh Mozzarella,
Balsamic Glaze and Fresh Basil (GF/VEG)

California Greens

Goat Cheese, Black Berries, Strawberries,
Caramelized Walnuts, Rainbow Carrots and
Poppyseed Dressing (GF/VEG)

Grilled Breast of Chicken

Three Citrus Beurre Blanc and Jeweled Pearl Cous Cous

All Natural Brandt Beef Short Ribs

California Cabernet Demi Glace (GF)

Yukon Gold Mashed Potatoes with Chives (GF/VEG)

Seasonal Vegetable Medley

Sundried Tomato Olive Oil (GF/VEG)

Artisan Rolls and Butter

Dessert

Double Chocolate Cake &
Peach Cobbler Bars