

The SILVER
BANQUET MENU



The SILVER

BANQUET MENU

\$55

Minimum Order 50

Bread Service Included - Dinner Rolls w/ Butter

1 SALADS

2 MAIN

1 VEGETABLE

1 SIDE

potluck

Package does not included event staff, gratuity, rentals or delivery fee

The SILVER

BANQUET MENU

SALADS

Choice of 1

TOMATO BOCCONCINI

Gem tomatoes, diced tomatoes, Bocconcini, pesto, herb croutons

ASSORTED GREENS - VG/GF

Crisp vegetable garnish, sunflower seeds, balsamic vinaigrette

KALE CAESER

Bacon bits, herb croutons, parmesan, garlic dressing

ARUGULA & SPINACH

Arugula & Spinach, shaved fennel, carrot, mandarin orange segments, raisins, spiced nut mix, pear vinaigrette

BEET & FENNEL - GF

\$1 Upgrade per guest

Bacon lardons, granny smith apple, raisins, thyme, goat cheese crumble, toasted hazelnuts

TOASTED QUINOA - VG/GF

\$1 Upgrade per guest

Grilled broccoli, kale, cilantro, carrot, raisins, sundried cranberries, pumpkin seeds, spiced citrus vinaigrette



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MAINS

Choice of 2

CHICKEN BREAST- GF

Sliced slow roasted chicken breast with tarragon cream sauce

SAGE & BACON WRAPPED CHICKEN BREAST - GF

\$5 Upgrade per guest

Tender chicken breast, aromatic sage, and wrapped in crispy bacon

SPRING SALMON- GF

Pacific salmon, pan seared, pesto beurre blanc

SLOW ROASTED BEEF - GF

Tomato & herb marinated, slow roasted, rosemary red wine jus

PESTO TOFU STEAK - VG/GF

Grilled tofu steak marinated in Pesto sauce

TERIYAKI TOFU STEAK - VG/GF

Grilled tofu steak marinated in Teriyaki Sauce garnished with grilled onions & red pepper



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VEGETABLE

Choice of 1

ROASTED CARROTS - V/GF

Honey glazed, toasted fennel seeds, thyme, cracked black pepper

ROOT VEGETABLES - V/GF

Roasted carrots, butternut squash, beets, rutabaga, and parsnips in herb butter

VEGETABLE MEDLEY - VG/GF

Roasted broccoli, cauliflower, green beans, peas, and carrots

BRUSSEL SPROUTS - GF

\$1 Upgrade per guest

Bacon lardons, parmesan, lemon brown butter

GRILLED ASPARAGUS & ARTICHOKE - V/GF

\$1 Upgrade per guest



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SIDES

Choice of 1

POMME PUREE - V/GF

Creamed russet potato, braised leeks, sea salt

ROASTED NEW POTATO - VG/GF

Roasted, pesto marinated, gem tomatoes

RICE PILAF - VG/GF

Rice, roasted mushrooms, peas, fresh herbs

PENNE PASTA - V

\$2 Upgrade per guest

gem tomatoes, zucchini, aged parmesan, light pesto cream sauce



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BANQUET MENU

Menu _____
Enhancements

potluck

The SILVER

BANQUET MENU

ENHANCEMENTS

*Add any of the following additional items to your menu.
Minimum order 50 People | Priced Per Person*

SALADS

TOMATO BOCCONCINI | \$7

Gem tomatoes, Bocconcini, pesto, herb croutons

ASSORTED GREENS | \$7

Crisp vegetable garnish, sunflower seeds, balsamic vinaigrette

KALE CAESER | \$7

Bacon bits, herb croutons, parmesan, garlic dressing

ARUGULA | \$7

Arugula, shaved fennel, carrot, mandarin orange segments, raisins, spiced nut mix, pear vinaigrette

BEET & FENNEL - GF | \$8

Bacon lardons, granny smith apple, raisins, thyme, goat cheese crumble, toasted hazelnuts

TOASTED QUINOA - VG/GF | \$8

Grilled broccoli, kale, cilantro, carrot, raisins, sundried cranberries, pumpkin seeds, spiced citrus vinaigrette



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ENHANCEMENTS

*Add any of the following additional items to your menu.
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MAINS

CHICKEN BREAST- GF | \$15

Sliced slow roasted chicken breast with tarragon cream sauce

SAGE & BACON WRAPPED CHICKEN BREAST - GF - GF | \$20

Tender chicken breast, aromatic sage, and wrapped in crispy bacon

SPRING SALMON- GF | \$15

Pacific salmon, pan seared, pesto beurre blanc

SLOW ROASTED BEEF - GF | \$15

Tomato & herb marinated, slow roasted, rosemary red wine jus

PESTO TOFU STEAK - VG/GF | \$15

Grilled tofu steak marinated in Pesto sauce

**Minimum Order 10

TERIYAKI TOFU STEAK - VG/GF | \$15

Grilled tofu steak marinated in Teriyaki Sauce garnished with grilled onions & red pepper

**Minimum Order 10



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ENHANCEMENTS

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VEGETABLES

ROASTED CARROTS - V/GF | \$7

Honey glazed, toasted fennel seeds, thyme, cracked black pepper

ROOT VEGETABLES - V/GF | \$7

Roasted carrots, butternut squash, beets, herb butter

VEGETABLE MEDLEY - VG/GF | \$7

Roasted broccoli, cauliflower, green beans, peas, and carrots

BRUSSEL SPROUTS - GF | \$8

Bacon lardons, parmesan, lemon brown butter

GRILLED ASPARAGUS & ARTICHOKE - V/GF | \$8



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ENHANCEMENTS

*Add any of the following additional items to your menu.
Minimum Order 50 People | Priced Per Person*

SIDES

POMME PUREE - V/GF | \$7

Creamed russet potato, braised leeks, sea salt

ROASTED NEW POTATO - VG/GF | \$7

Roasted, pesto marinated, gem tomatoes

RICE PILAF- VG/GF | \$7

Wild & brown rice, roasted mushrooms, peas, fresh herbs

PENNE PASTA - V | \$9

gem tomatoes, zucchini, aged parmesan, light pesto cream sauce

