

# SPRING AND SHOUT DINNER AND DANCE

## Appetizers

Grilled Salmon Cakes

*with lemon dill aioli*

Crispy Artichoke Hearts

*with goat cheese, lemon butter, and Romano cheese*

## Carving Station

Grilled Tri-Tip

*with bourbon barbeque sauce, Gorgonzola, creamy horseradish, and chimichurri sauce*

## Buffet

Pesto Chicken

*with tomato basil bruschetta and a pesto cream*

Spring Vegetable Risotto

Tri-color Potatoes

*with rosemary and garlic*

Roasted Baby Vegetables

*with lemon zest*

Red and Golden Beet Salad

*with toasted walnuts, goat cheese, served with a champagne chervil vinaigrette*

Fresh Baked Rolls and Breads

## **Dessert**

Dark Chocolate Bread Pudding

*with vanilla bean ice cream*

Lemon Bars

Raspberry Pillow Cakes

## **Beverages**

Special Blend Coffee and Decaf Coffee Bar

*with assorted flavorings, sugar cubes, cinnamon sticks, and chocolate chips*

Assorted Black and Herbal Teas

## **Available for Purchase**

Full Bar Service

Domestic and International Beer

Central Coast Wine Specials

Assorted Soft Drinks

*\*All menu selections are subject to change without notice\**

### **Special Dietary Meal Needs**

*We are typically able to accommodate MOST special requests with a minimum of 7 days advance notice.  
Please call our catering office to make those arrangements at (805) 522-5163.*