

**“Artisan Plates” Plated Meals**

**Tasting Table- Select (1) Appetizer Station**

**CHEESE BOARD**

A Presentation of Favorites: Gorgonzola, Goat Cheese,  
Havarti, Mild Provolone, Creamy Brie, & Cheddar Cheeses  
Served with Dried Fruits, Nuts, & Red Grapes  
Accompanied by Crackers, Crostinis

**BREADS & SPREADS**

Vine Ripened Tomatoes, Fresh Mozzarella, Basil & Cracked Pepper  
Grilled Lemon Marinated Vegetable Tapenade with Toasted Pine Nuts  
Tuscan White Bean Puree with Roasted Garlic & a Hint of Cayenne Pepper  
Served with Crostinis & Grilled Breads

**HUMMUS BAR**

Roasted Garlic Hummus, Charred Red Pepper Hummus & Sweet Potato Hummus  
Pita Crisps, Tortilla Chips, & Crudités  
Topped with Kalamata Olives, Pine Nuts, Feta & Diced Tomato

**Appetizer Upgrade Option**

**Replace Appetizer Station with Hand Passed Hors D'oeuvres  
+ \$8.00 per person**

**Select (1) Hand Passed Hors D'oeuvres from Each Section**

Mozzarella, Basil and Tomato on Crostini

Creamy Goat Cheese Puree, Roasted Garlic, Herbs on Crostini

Braised Beef Short Ribs, Horseradish Cream on Crostini

Grilled Vegetable Tapenade, Blue Cheese, Snipped Herbs on Crostini

Smoked Salmon Mousse, Fried Capers, Dill on Crostini

Wild Mushroom & Parmesan Chive Arancini, Pesto Aioli

Mini Chicken Pot Pie in Espresso Cups

Beef Short Rib Risotto Cake, Tender Short Ribs, Sweet Potato Risotto, Crème Fraiche

Lemon Parmesan Chicken Skewers, Garlic Dipping Sauce

Caprese Pizza with Roasted Tomatoes, Fresh Mozzarella & Basil

Little Crab Cakes, Southwestern Remoulade

Prosciutto Wrapped Shrimp, Pesto Dip on a Cocktail Fork

Petite Beef Wellington with Blue Cheese Aioli

Moroccan Lamb Skewer with Minted Cucumber Sauce

Curried Shrimp Salad with Roasted Apple on an Edible Spoon

**Select (1) Plated Salad**

**Greens from the Garden**

Spring Mix, Campari Tomatoes, Cucumbers,  
Shaved Carrots, Radish & Balsamic Dressing

**Beet Salad**

Feta, Crushed Walnuts, Baby Greens & Local Desert Blossom Honey Dressing

**Grilled Hearts of Romaine**

Oven Roasted Tomatoes, Toasted Black Pepper Asiago, Roasted Garlic Vinaigrette

**Baby Greens**

Strawberries, Sugar Glazed Pecans, Goat Cheese & Champagne Dressing

All Salads Garnished with a Custom Herbed Bread Spear

**Select (1) Plated Entrée**

**Spinach & Fontina Stuffed Chicken Breast**

Buttery Mashed Potatoes, Sautéed Seasonal Vegetables  
& Wild Mushroom Marsala Sauce  
58.00 per person

**Grilled Lemon Chicken**

Sautéed Kale, Thyme Infused Roasted Potato Wedges, Lemon Butter Sauce  
58.00 per person

**Chicken Saltimbocca**

Prosciutto di Parma, Creamy Risotto Cake,  
Roasted Vegetables, Sage infused White Wine Butter Sauce  
58.00 per person

**Local Beer Braised Short Ribs**

Slow Cooked Boneless Short Rib, A SBCC Signature Dish!  
With Roasted Asparagus & Tomatoes, Creamy Layered Dauphinois Potatoes  
In a Local Four-Peaks Reduction  
68.00 per person

**Grilled New York Strip Steak**

Parmesan Arancini, Sautéed Seasonal Vegetables, Red Wine Sauce  
68.00 per person

**Grilled Flat Iron Steak**

Roasted Fingerling Potatoes, Charred Brussel Sprouts & Grilled Tomatoes  
Caramelized Onion & Buttery Red Wine Sauce  
70.00 per person

**Petite Beef Tenderloin**

Wilted Seasonal Greens, Wild Mushrooms,  
Roasted Garlic Mashed Potatoes, Zinfandel Reduction  
85.00 per person

**Roasted Salmon**

Sautéed Colorful Seasonal Squash, Meyer Lemon Risotto Cake, White Wine Butter Sauce  
68.00 per person

**Lemon-Zested Pan Fried Halibut**

Blistered Rainbow Chard Risotto Cake, Grilled Brussel Sprouts, White Wine Reduction  
75.00 per person

**Vegetarian Options**

**Portobello Stack**

Portobello Mushroom, Grilled Vegetables, Seared Polenta Cake,  
Crispy Tofu & Goat Cheese Roasted Tomato Sauce (Vegan Available)

**Zucchini & Ricotta Raviolis**

in a Spinach Bisque

**Included in Menu Price: Service Staff, China & Flatware.**  
**Not Included in Menu Price: 8.1% Sales Tax, 20% Production Fee**