

Elevated Selections

Buffet minimum order for 10 Guests; 1 buffet selection per order. These buffets meet the \$94 Dinner entertainment per diem.

Catch of the Day \$48.00

Pan Roasted Seasonal Catch (White Seabass, Black Cod, Swordfish, Ahi, Lingcod)
Pan Roasted Faux Tuna Filet (vegetarian option)
Sauce Vierge (French Caper/Tomato Salsa)
Risotto with Seasonal Vegetables, Herbs and Parmesan or Creamy Polenta
Fresh Haricots Verts with Citrus Poached Cherry Tomatoes
Shaved Fennel Salad

Steakhouse Buffet \$54.00

Chargrille Ribeye or Bavette Steak
Chargrilled Zucchini Steak (vegetarian option)
Peppercorn Cream Sauce or Béarnaise
Wedge Salad with Bleu Cheese Dressing, Crumbled Bacon, Pickled Onions and Toasted Pine Nuts

Choose your Sides:

Potato Au Gratin or Roasted Garlic Whipped Potatoes
Creamed Spinach or Grilled Asparagus
Truffle Mac & Cheese or Crab Mac & Cheese

Campestre Buffet \$52.00

Carved Leg of Lamb Roasted with Rosemary and Lemon
Carved Whole Cauliflower Roasted with Rosemary and Lemon (vegetarian option)
Chimichurri or Mint Demi Sauce
Citrus Glazed Spring Carrots
Seasonal Citrus, Arugula and Chickpea Salad

Choose your Side:

Sauteed Gnocchi alla Parisienne with Seasonal Vegetables,
Herb Roasted Fingerling Potatoes or Rice Pilaf

Braised Beef Short Ribs \$28.00 per person

Braised Beef Short Ribs with Golden Raisin Demi-Glace
Mashed Potatoes (V, GF)
Grilled Asparagus (VG, GF)
Panzanella Salad

Herb Roasted Salmon \$28.00 per person

Citrus and Herb Roasted Salmon with Citrus Beurre Blanc (GF)
Warm Orzo Pasta with Spinach, Mushrooms, Tomato, Fresh Garlic, Fontina Cheese (V)
Garlic Haricots Verts (VG, GF)
Spinach Salad with fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Almonds, and Red Wine Vinaigrette (VG, GF)

Seasonal Buffets

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WINTER (January, February, March)

Winter Classic Comfort Buffet \$26.00

Choice of Beef Stroganoff or Roasted Chicken with Sage Brown Butter

additional vegetarian entree option: Mushroom Stroganoff

Roasted Beet and Winter Vegetable Salad with Spinach, toasted Sunflower seeds, and Beet Vinaigrette

Bread Rolls and Butter

Choice of two sides:

Parsnip and Cauliflower Puree, Creamy Polenta with Roasted Garlic & Herbs, or Potatoes Au Gratin

SPRING (April, May, June)

Passage to Italy Buffet \$26.00

Choice of Chicken Saltimbocca, Lamb Osso Bucco Stew or Cioppino

additional vegetarian entree option: Mushroom Cioppino

Choice of Pasta Primavera or Risotto with Spring Peas & Parmesan

Served with Caponata, Panzanella Salad and Breadsticks

SUMMER (July, August, September)

Moroccan Summer Nights Buffet \$26.00

Choice of Roasted Chicken with Preserved Lemon or Shrimp Tagine or Moroccan Beef Stew

additional vegetarian entree option: Mushroom Moroccan Stew

Choice of Corn Marakesh or Grilled Eggplant with Ras El Hanout Spice

Served with Basmati Rice Pilaf and Moroccan Summer Watermelon Salad (pistachios, mint, cucumbers, red onion)

FALL (October, November, December)

Acapulco Buffet

Roasted Chicken Enmoladas

Roasted Mushroom Enmoladas (vegetarian option)

Chile en Nogada with Ground Beef or Mushrooms (Vegan)

Calabacitas

Cilantro Rice

Sopa de Tortilla (Build your own)

Ensalada de Calabaza (roasted squash, persimmons, arugula, pomegranate, pepita-cilantro dressing)

Buffets

Flavors of the World

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Indian Buffet \$20.00 per person

Chicken Tikka Masala (GF)

Kachumber Salad (VG, GF)

Choose your sides:

Vegetable Tikka Masala (V, GF) or Aloo Gobi Curry (VG, GF)

Steamed Basmati Rice (VG, GF) or Biryani Basmati Rice (VG, GF)

Served with Raita (V, GF), Sweet and Spicy Chutney (VG, GF), and Grilled Naan (VG)

Acapulco Buffet \$20.00 per person

Choice of Chicken Fajitas, Pork Chile Verde, Beef Birria (GF), or Vegan Chile Verde (VG, GF)

Spanish Rice (VG, GF)

Refried Pinto Beans or Ranchero Pinto Beans (VG, GF)

Corn (VG, GF) or Flour Tortillas (VG)

Cucumber Salad with Chili-Lime dressing (VG, GF)

Crema, Smoked Chipotle Salsa, Salsa Verde (V, GF)

Italian Buffet \$20.00 per person

Penne Pasta with Marinara Sauce (VG) or Alfredo Sauce (V)

Seasonal Sautéed Vegetables (VG)

Caesar Salad with Dressing on the side

Garlic Breadsticks (V)

Choose 1 Protein: Chicken Cacciatore (GF), Italian Sausage (GF),

Beef Meatballs, or Turkey Meatballs

Pacific Islands Buffet \$20.00 per person

Chicken Adobo (GF) or Beef Bistek (GF)

Garlic Fried Rice (VG, GF) or Stir-Fried Vegetable Pancit (VG, GF)

Vegetable Lumpia (V)

Asian Cucumber Salad with Red Onion, Tomato, and Sesame Seeds in Hoisin Plum Sauce (VG, GF)

Served with Soy Sauce (VG, GF), Sriracha (VG, GF), and Sweet Chili Sauce

Mandarin Buffet \$21.00 per person

Soy Ginger Chicken with Red & Green Bell Peppers, Celery and Onions or Beef & Broccoli

Soy Ginger Tofu with Red & Green Bell Peppers, Celery and Onions (VG)

Stir-fried Vegetables (VG) or Asian Chopped Salad with Romaine, Iceberg lettuce, Red Cabbage, shredded Carrot, crispy Wonton Strips, Mandarin Oranges, toasted Almonds, and Sesame Ginger Dressing (V)

Steamed Jasmine Rice (VG, GF) or Stir-Fried Noodles (V)

Pork Pot Stickers or Vegetable Pot Stickers (V)

Served with Soy Sauce (VG, GF), Sriracha (VG, GF), and Sweet Chili Sauce (V, GF)

Moroccan Buffet \$22.00 per person

Pomegranate Chicken (GF) or Beef Kebab (GF)

Vegetable Tagine (VG, GF)

Saffron Rice (VG, GF)

Spiced Moroccan Salad (VG, GF)

Spiced Pita Chips (V) and Zaalouk – Roasted Eggplant & Tomato Dip (VG, GF)

Classic Comforts \$20.00 per person

Beef Pot Roast or Roasted Chicken Breast with Creamy Garlic Sauce

or Turkey Meatloaf

Garlic Mashed Yukon Gold Potatoes (GF)

Sautéed Green Beans (V, GF)

Triton Green Salad and Balsamic Vinaigrette (V, GF) Pita Chips (V) and Hummus (VG)

Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF) Rolls and Butter (V)

Chilled Selections

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Skirt Steak \$23.50 per person

Chilled Marinated Skirt Steak (GF), Caesar Salad
Orange Scented Couscous Salad with fresh Parsley, Scallions,
Golden Raisins, and Pine Nuts (VG)
Fresh Cut Seasonal Fruit (VG, GF)

Citrus & Herb Salmon \$23.50 per person

Chilled Citrus & Fresh Herb Salmon (GF)
Orzo Pasta Salad with Cucumbers, Onions, Feta, and Cherry Tomatoes (V)
Seasonal Grilled Vegetables (VG, GF)
Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion,
Balsamic Vinaigrette (VG, GF)

Mediterranean Flavors \$19.00 per person

Moroccan Chicken Skewers (GF)
Marrakesh Corn
Greek Salad with Artichoke Hearts, Feta, Garbanzo, Kalamata Olives and Balsamic Vinaigrette (V, GF)
Pita Chips (V) and Hummus (VG)

BBQs

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San Diego BBQ \$24.00 per person

Select 1 Entrée:

BBQ Chicken Quarter (GF), BBQ Tri-tip (GF),
Peach Bourbon Glazed Baby Back Pork Ribs (GF), or
Grilled Portabella Mushrooms with Cowboy Caviar – Black Beans, Bell Pepper, Tomato, Corn, & Cilantro (VG, GF).

Select 2 Sides:

Triton Green Salad (VG, GF), Macaroni Salad (V), Potato Salad (V, GF), Baked Beans (V, GF), House-made Seasoned Potato
Chips (VG, GF), Apple & Kale Coleslaw (V, GF), or Penne Pasta Salad (V).
Served with Hawaiian Rolls (V), Watermelon Wedges, and Pickle Spears.

Backyard BBQ \$20.50 per person

Select 1 Entrée:

Beef Burger, Veggie Burger (V) or BBQ Chicken Breast Sandwich

Select 2 Sides:

Mixed Green Salad (VG, GF), Macaroni Salad (V), Potato Salad (V, GF), Baked Beans (V, GF), House-made Seasoned Potato
Chips (VG, GF), Apple & Kale Coleslaw (V, GF), or Penne Pasta Salad (V).
Served with Watermelon Wedges, Pickle Spears, Buns, and Condiments