CHEFS BUFFET MENU- $49 PER GUEST

INCLUDED APPETIZER

HAND-PULLED MOZZARELLA CROSTINIS
w/dried cranberry mostarda, basil pesto, micro greens, & balsamic drizzle

OPTIONAL $5 ADD-ON APPETIZER

COCONUT CRUSTED SHRIMP
w/orange horseradish sauce & orange segments

SALAD PROVIDED

CLIFFSIDE HOUSE SALAD
mixed arcadian greens tossed in Utah honey vinaigrette w/shaved cucumbers, marinated grape tomatoes, cotija crumbles, & crisp crostini

INCLUDED SIDE DISH

SEASONAL VEGETABLES
fresh in-season vegetables

YUKON GOLD MASHED POTATOES
w/ chives, garlic, butter

ALL FOUR ENTRÉES PROVIDED

PENNE RUSTICA
classic house tomato sauce & aged parmesan

PAN ROASTED CHICKEN
w/lemon thyme jus

SWEET CHILI GLAZED SALMON
w/ fresh mango salsa and lemon butter

NEW YORK STRIP STEAK
seasoned & grilled topped with house made chimichurri

DESSERT

LILIKOI CHEESECAKE TARTLET
w/mascarpone mousse and fresh berries topped w/passion fruit, raspberry puree, & toasted coconut

SOFT DRINK BAR INCLUDED