



# CLASSIC WEDDING BUFFET



A remarkable event, such as your wedding or commitment ceremony deserves a remarkable dining experience. Classic Culinaire provides a variety of services to help you design an event to remember. Our event planner will help make your ideal celebration a reality with our flexible menus and personalized service.

**\$55 per guest over 150**  
**\$65 per guest under 150**

- **Salad**
- **Pasta**
- **Entrée**
- **Side Dish**

## **Farm Fresh Salads**

- **Harvest Salad with Field Greens**, Fresh Raspberry, Cucumber, Laura Chenel Chevre, Candied Pecan, Orange Zest Vinaigrette
- **Classic Caesar Salad**, Romaine Hearts, Herb Croutons, Shaved Parmesan & Buttermilk Caesar Dressing
- **Baby Spinach Salad** with Summer Strawberries, Toasted Almonds, Shaved Red Onion, Feta Cheese and Raspberry Vinaigrette

## **Included Service:**

- **Our event planner will schedule a site-walk to review all event details**
- **We Coordinate all rentals (plates, flatware, tables, etc)**
- **Elegant buffet display**
- **Staff provides light table service**
- **Staff will setup and restore the venue**
- **Cake Cutting and Service**
- **\$150 Tasting for up to 6 guests**

## **Additional Services Available:**

- **Bartenders and craft cocktail planning**
- **Non-alcoholic beverage station**

## Pasta Galore

- **Basil Pesto Ziti Pasta** with Sun Dried Tomatoes, Feta Cheese and Toasted Pine Nuts
- **Pasta Primavera** with Penne Pasta, Grilled Vegetables, Shaved Parmesan, Citrus Vinaigrette (*can be made vegan*)
- **Arribbiata Farfalle** with Fire Roasted Tomatoes, Crushed Red Pepper, Sautéed Onions & Roasted Peppers; Tossed with a Spicy Arribbiata Sauce
- **Lemon Garlic Linguini** with Roasted Red Bell Pepper, Chives, Peas & Lemon Butter Sauce

## Entrees

- **Grilled Chicken Breast** with Romesco Sauce and EVOO
- **Charred Tri Tip Steak** ~ Rubbed with our Special Spice Blend - Tangy Chimi Churi Sauce
- **Honey Chili Cod** with Sweet Thai Sauce and Lemon
- **Chardonnay Grilled Pork Tenderloin** with Spiced Apple Chutney
- **Eggplant Parmesan, Crispy Fried Eggplant, Heirloom Tomato Marinara, Vegan Mozzarella/Parmesan, Fresh Basil** (vegan)

## Side Dishes

- **Grilled Vegetable Medley** with Zucchini, Yellow Squash, Red Bell Peppers and Red Onion
- **Caramelized Cauliflower and Broccoli Duet** with lemon zest
- **Roasted Red Baby Potatoes**, Sautéed Peppers and Onions
- **Creamy Polenta**, Gruyere Cheese, Roasted Corn and Chives
- **Pasta Primavera** with Penne Pasta, Grilled Vegetables, Shaved Parmesan, Citrus Vinaigrette
- **Arribbiata Farfalle** with Fire Roasted Tomatoes, Crushed Red Pepper, Sautéed Onions & Roasted Peppers; Tossed with a Roasted Tomato Sauce
- **Lemon Garlic Linguini** with Roasted Red Bell Pepper, Chives, Peas & Lemon Butter Sauce





## Exquisite Hors D'oeuvres

(\$5 each, 2 pieces/guest/selection)

- **Roasted Sweet Corn Arancini**, Smoked Paprika Remoulade
- **Spicy Pork Tostada**, Fried Flour Tortilla, Pickled Red Onions, Cotija Cheese, Siracha Aioli, Cilantro
- **Smoked Salmon Blini**, Herb Blini Pancake, Dill Crème Fraiche
- **Korean Beef Satay**, Hoison Glaze, Sesame Seeds
- **Teriyaki Glazed Beef Meatball**, Pineapple Relish
- **Wild Mushroom Bruschetta**, Sourdough Crostini, Pesto, Parmesan o Cheese
- **Wild flower honey and Laura Chenel Chevre Mousse Tart**, Puff Pastry Cup, Rosemary, Apricot Chutney
- **Chilled Gazpacho Shooter**, Spicy Shrimp
- **Pink Lady Heirloom Tomato & Pesto Bruschetta**, Sourdough Crostini, Thai Basil & Balsamico
- **Chanterelle Mushroom Tart**, Laura Chenel Chevre and Chantarelle Mousse, Puff Pastry & Fresh Herbs
- **Goat Cheese Croquettes**, Chives, Fig Jam
- **Avocado Bruschetta**, Roasted Peppers, Pine Nuts, Garlic Crostini
- **Ahi Tuna Tartar**, Cabbage Slaw, crispy Wonton, Sesame Seeds
- **Scallop Ceviche Shooters**, Citrus Mango Salsa
- **Dungeness Crab Cakes**, Meyer Lemon Basil, Pesto, Micro Greens
- **Macadamia Nut Crusted Prawns**, Sweet Thai Chili Sauce
- **Asian Pork Belly Biscuit**, Pickled Cabbage Slaw, Chive Biscuit, Hoison Aioli
- **Chicken & Biscuits**, Fried Chicken, Chive Biscuit, Maple, Bacon Aioli
- **Beef Wellington**, Mushroom Mousee, crisp puff pastry
- **Salmon Skewers**, Charred Pineapple
- **Crab Deviled Eggs**, Crème Fraiche & Dill
- **Local Oysters** on The Half Shell

## Specialty Stations

(Additional Charge)

- **Grand Cheese and Charcuterie Board** with Local Artisan Cheese, Local Cured Meats, Sonoma Olives, Champagne Grapes, Sourdough Crostini's and Premium Crackers. \$10 PP
- **North Coast Seafood Bar**: Fresh, Local, Chardonnay Poached Jumbo Prawns, Tomales Bay Oysters On The Half Shell, Meyer Lemons, Cocktail & Mignonette Sauce. \$15 PP

## Dessert Bar

(Choose 3, additional \$5 per guest)

- **Beignets filled with Chocolate Hazelnut or Red Fruit**
- **Assorted Petit Cheesecakes**
- **Assorted Macarons**
- **Passion Tartlets**
- **Cream Puffs**
- **Dolce de Leche Bar**
- **Lemon Bar**
- **Cappuccino Cheese Bites**
- **Dark Chocolate Brownie**

