



"The No Worry Caterer"™

Elegant Dinner Buffet Menu

Pre-Ceremony Beverage
"Bride & Groom's Favorite Arnold Palmer"

Pre-Appetizer
Imported Breadsticks on each Table

Passed Appetizers
Beef Wellington Bites
beef tenderloin, mushroom duxelle
& aged gruyere on butter pastry

Caprese Salad Skewers*
a specialty skewer with cherry tomatoes, fresh mozzarella and basil

Salmon Cones
with goat cheese and persimmon-pomegranite relish

Entrée
Zinfandel-Rosemary Beef Tritip
marinated overnight, grilled and served with a zinfandel jus

Balsamic Grilled Pork Tenderloin
the filet mignon of pork with a robust marinade, served with glazed fig jus

Porcini Infused Forbidden Rice*
tossed with mushrooms and balsamic

Grilled Seasonal Vegetables*
the season's freshest drizzled with extra virgin olive oil

Summer's Best Heirloom Tomato Platters*
sliced multi-colored gems drizzled with extra virgin olive oil

Emerald Salad*
chopped romaine hearts with asparagus,
artichokes, peas and green goddess dressing

Rustic Hearth Breads with European Butter

Cookie Bar
assorted cookies, grade school milk and take home bags

Thanksgiving Free Trade Coffee Service

Gluten Free, Vegan and Dairy Free items are Happily Arranged



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