



**Small Potatoes**  
**Catering & Events**

**Wedding Dinner, Buffet Style**

**Passed Hors d'oeuvres**

**Sweet Corn & Rockfish Ceviche**  
Crispy Corn Tostadas

**Braised Lamb Shank**  
Mint Pesto, Curry Aioli  
Crisp Lavash Vase

**Wild Mushroom Popover**  
Criminis, Porcinis & Chanterelles  
Arugula, Shallots & Herbs

**Proscuitto Vases**  
La Quercia Rossa  
Bellwether Farms Carmody  
Melon, Balsamic

**First Course**

**Summer Salad**  
Lola Rossa Red Oak Lettuce  
Fresh Chèvre  
Seasonal Stone Fruit  
Meyer Lemon Vinaigrette

**Buffet Dinner**

**Marinated Ribeye**  
Red Wine, Shallots, Garlic  
Slow Roasted over Coals  
Zinfandel Demi

**Grilled Mahi Mahi**  
Miso Lime Vinaigrette

**Slow Braised Chicken**  
Medjool Dates, Shallots, Apple Cider

**Three Mushroom Cannelloni**

Herbed Olive Oil

**Shaved Brussels Sprouts & Kabocha Squash**

Toasted Hazelnuts, Brown Butter

**Blue Lake Green Beans Pommeroy**

Toasted Pine Nuts, Mustard Vinaigrette

**Balsamic Roasted Rainbow Carrots**

Nutmeg, Parsley

**Dessert**

**Caramel Banana Bread Pudding**

Maker's Mark Whipped Cream

**Pick-Me-Up Tiramisu**

Cocoa Dust

**Pumpkin Cheesecake**

Whipped Cream

Candied Pepitas