



## **Value Buffet Dinner**

## HORS D'OEUVRES TO SET OUT

Fresh Garden Vegetables and Baby Tomatoes with your Choice of 2 Dips Sour Cream Dill, Low Fat Yogurt Dill, Cucumber Yogurt, Red Bell Pepper Aïoli, Sundried Tomato and Feta, Mustard Caper or Artichoke Spinach

Cheese Board - Assorted Soft, Semi-soft and Firm Cheeses, plattered with Seedless Grapes, Crackers and Handmade Mission Fig Bread

## ON THE BUFFET

Roasted Free Range Chicken with Fresh Herbs and Garlic

Penne tossed with Swiss Chard, Gorgonzola and Sundried Tomatoes, baked with an Herbed Parmesan Crust

Fresh Green Beans prepared with Herb Butter or Lemon Vinaigrette

Arugula, West Marin Field Greens, Avocado, Toasted Almonds and Ruby Grapefruit, tossed in an Citrus Vinaigrette

Baguettes, Butter

Organic Fair Trade Italian Blend Coffee and Tea