

**Father’s Day Dinner 2022**

California Field Greens with our Signature Dressings

Traditional Caesar Salad

Chef’s Selection of Four Composed Salads

Raw Vegetable Crudités with Herbed Crème Dip

Local and European Charcuterie Platter with Gourmet Mustards

Chef’s Selection of Hors d'oeuvres

Import & Domestic Cheese Board with Crackers

Fresh Sliced Seasonal Fruit & Berries

Selection of Poached Smoked and Cured Fish

Poached Shrimp Cocktail

Grilled Sirloin Tip of Beef Chimichurri (GF)

Peppercorn Sauce

Yorkshire Pudding

Smoked BBQ Pork Ribs (GF)

Stuffed Chicken Breast with Double Smoked Bacon and Gouda

Maple Butter Cedar Plank Salmon with Pineapple Salsa (GF)

Leg of Lamb with Grand Venere Glaze

Cheese Tortellini

Loaded Stuffed Baked Potato (GF)

Balsamic Roasted Vegetables (GF)

Artisan Rolls and Breads

Our Pastry Chef’s Assortment of Homemade Cakes, Mousses, Custards, Warm Dessert,

Tartlets, Individual & Celiac Friendly Desserts

Assorted Pops and Juices

100% Arabica Regular & Decaffeinated Coffee

Artisan Herbal Teas