

Cocoanut Grove Buffet Menu

- FRESH SEASONAL VEGETABLES • POTATOES OR RICE • LOCAL ARTISAN BAKERY ROLLS
- SANTA CRUZ COFFEE ROASTING COFFEE • NUMI TEAS

SALADS (SELECT THREE)

- COASTAL GARDEN GREENS *with garnishes and two dressings*
- CHINESE CHICKEN
- CAESAR
- SUNSHINE CITRUS *with oranges & avocado*
- SOUTHWEST ROASTED CORN & BEAN
- BAY SHRIMP COCKTAIL
- SPINACH *with apple & cashews*
- GRILLED VEGETABLES & MARINATED MUSHROOMS
- ALOHA FRUIT *with mango & papaya*
- TORTELLINI *with roma tomatoes, fresh basil, feta & artichoke hearts*

ENTRÉES (SELECT TWO FOR \$38.50 OR THREE FOR \$40.50)

CHICKEN ENTRÉES

- CHICKEN ZAYANTE *Ham & pepperjack filling with a sweet, tangy glaze*
- CHICKEN CASTROVILLE *Artichoke & red bell pepper cream cheese filling with pasilla chili velouté sauce*
- CHICKEN CACCIATORE *Italian-style sauce with tomato, mushrooms, olives & bell peppers*
- LA SELVA CHICKEN *with a crimini mushroom, garlic & sherry cream sauce*
- ROSEMARY-LEMON CHICKEN *Grilled & served with a light Dijon cream sauce*
- SUNSET CHICKEN *with mango, apricot & chipotle glaze*
- CHICKEN ADOBO *with classic Filipino seasonings*

SEAFOOD ENTRÉES

- BLACKENED SALMON or MAHI-MAHI *with raspberry cream or mango cilantro cream*
- FRESH GRILLED SALMON or MAHI-MAHI *with choice of sauce*
- BAKED TILAPIA or LOCAL COD *with choice of sauce, including: tropical salsa, Vera Cruz, orange chive cream, artichoke & herb relish, saffron dill cream, meuniere with capers*

VEGETARIAN ENTRÉES

- PASTA PRIMAVERA *with fresh vegetables & basil pesto cream sauce*
- MOUSSAKA *Vegetarian Greek eggplant & zucchini casserole with marinara & béchamel sauces*
- VEGETABLE STRUDEL *layered vegetables in puff pastry with pumpkin Alfredo*
- EGGPLANT PARMESAN *with provolone & marinara sauce*
- POLENTA *layered with spinach, ricotta & mushrooms with spicy Italian sauce*

CARVED ENTRÉES (No more than one carved entrée, please)

- CARVED ROAST BEEF *with horseradish cream*
- CARVED APRICOT GLAZED HAM *with spicy mustard*
- CARVED ROASTED WHOLE TURKEY BREAST *with cranberry sauce*
- CARVED GARLIC ROSEMARY ROASTED PORK LOIN *with applesauce*
- UPGRADE TO PRIME RIB or ROASTED LAMB *at an additional charge of \$3.75 per person*

THEMED BUFFET MENUS can also be created for your reception.

DESSERT DISPLAY—Chef's selection of Cakes, Eclairs, Cheesecake and a specialty item