Central Coast Grill Buffet

GRILLED MARINATED TRI-TIP
tender tri-tip of beef seasoned with the chef’s signature blend of spices and dried herbs; grilled on-site, sliced to order and served with our garlic aioli & a traditional horseradish cream sauce

TORTELLINI con PEPERONATA
cheese tortellini in a roasted red pepper cream sauce; topped with fresh parmesan cheese

HERB ROASTED FINGERLING & BABY POTATOES

CASTROVILLE VEGETABLE PLATTER
a colorful array of seasonal vegetables, grilled and/or roasted with our house made marinade;
artfully presented and served at room temperature

SUMMER MIXED GREENS SALAD
organic field greens tossed with crumbled feta cheese, dried cranberries and spiced nuts in a balsamic vinaigrette

SWEET FRENCH DINNER ROLLS AND BUTTER
baked fresh from Kelly’s French Bakery & served with whipped butter

Plated Dessert

CENTRAL COAST BERRIES & LEMON POUND CAKE
finished with a vanilla whipped cream

Chardonnay Cabernet Port
from Bronco Wine Company
Cocktail Menu

For the Marines who fought in North America:
Rum Punch
• four parts dark rum
• two parts lime juice
• one part simple syrup

For the Marines who fought in France:
Gin and Tonic
• one part Gin
• three parts tonic water

For the Marines who fought in the Pacific:
Whiskey sour
• four parts whiskey
• 2 parts sour
• 1 part simple syrup

For the Marines who fought in the Far East:
Singapore sling
• three parts gin
• two parts cherry herring
• one part Triple sec
• one part Lime Juice
• Pineapple juice