

café Joël

Professional Catering

Mark's 50th Birthday Celebration

Larkspur, California



Celebration Buffet

3:00 PM

Baked Brie en Croûte

Wild Honey, Toasted Pecans, Grapes and Baguette

Cheese Board

Fresh Asiago, Aged Gouda, Manchego and Baguette

Iced Jumbo Prawns

Sauce New Orleans

Crudités

Ranch Dip

“On The Town” Salad

Romaine Lettuce, Raspberries, Gorgonzola, Pecans, Herbed Vinaigrette

Insalata Caprese

Fresh Basil, Heirloom Tomatoes, Baby Mozzarella and Olive Oil

Baked Smithfield Ham

Grilled Pineapple and Cherries

Filet of Beef on Arugula

Condiment Sauces: Horseradish Sauce, Chimichurri Sauce, Chipotle Aioli, Wasabi Japanese Mayo, Olli Sauce, Whole Grain Dijon

Chicken Saltimbocca

Light Fresh Sage Pan Sauce

Pasta Linguini

Pomo Doro

Grilled Vegetables

Zucchini, Yellow Squash, Egg Plant, Sweet Onion, Peppers and Asparagus

Fresh Fruit and Berry Cascade

Dinner Rolls

Birthday Cake and Coffee

