

Daffodil Private Party Menu Selection

\$40 per person

Please note that price per person does not include beverages, tax, gratuity, or other services

Soups & Salads (Choice of Two)

Hearty Stew of the Day

Farmer's Market Soup of the Day

Iceberg Wedge – Toy Box Tomatoes – House Cured Bacon – Pt. Reyes Blue – Buttermilk Ranch

Baby Spinach – Shaved Fennel – Cara Cara Segments – Toasted Pecans – Champagne Vin

Roasted Gold & Red Beets – Herbed Goat Cheese – Mâche – Citrus Vinaigrette

Wild Arugula Caesar Salad – Anchovies – House Made Crouton – Parmigiano Reggiano

Mains (Choice of Three)

Red Wine Braised Short Ribs – Yukon Potato Purée – Brandy Glazed Rainbow Carrots

Carnaroli Risotto – Portobello Mushrooms – Snap Peas – Leeks – Truffle Oil – Parmigiano Reggiano

Pan Seared Scallops – Cashew Rice Pilaf – Grilled Zucchini – Tangy Orange Sauce

Home Made Chicken Pot Pie – Yukon Gold Potato – Sugar Snap Peas – Flakey Biscuit

Fresh Made Fettuccini – Toy Box Tomatoes – Basil – Parmesan – White Wine Garlic Butter Sauce

North Pacific Swordfish – Lemon Barley Pilaf – Garlic Zucchini Sauté – Lemon Olive Oil

Sterling Ranch Pork Chop – Buttermilk Mashed Potatoes – Pancetta Wrapped Asparagus – Saba

Grilled Chicken Breast – Sweet Potato Steak Fries – Lemon & Chili Flake Broccolini – Citrus Glaze

B.B.Q. Pulled Pork Sandwich – Brioche Bun – Caraway Coleslaw – Beer Battered Onion Rings

Pan Seared Tilapia – Buttery Lemon Barley Pilaf – Wiley Farms Turnips – Lemon Oil

Pastry Chef Seasonal Selection of Chocolate or Fruit Dessert