

Holiday Luncheon Buffet

(25 guest minimum)

2 – Entrées \$35 per person

3 - Entrées \$40 per person

Select One Salad

Stone Brewing World Bistro & Gardens Salad

Locally-grown organic baby greens, sunflower seeds, cucumbers, carrots, Shaft Blue cheese & Amarillo hop-infused Tehama Gold extra-virgin olive oil vinaigrette

All Hail the Salad Formerly Known as Caesar

Organic Romaine, accompanied by Connelly Farm's organic heirloom cherry tomatoes, Winchester's jalapeno gouda, and fresh cilantro, all topped with a drizzle of roasted bell pepper dressing, and served with blackened crostini made from Sadie Rose's fresh-baked Ciabatta, Yes, even Cleopatra swooned

Entrées

Select either whipped sweet potatoes, garlic mashed potatoes or herb roasted potatoes.

Also served with roasted root vegetables.

Mac 'n Beer Cheese

Mike's Beer Cheese makes classic mac 'n cheese classier. And more importantly, much tastier. Made with Mike's Stone Smoked Porter & Garlic Beer Cheese with sun dried tomatoes, and basil, along with Stone Smoked Porter Sausage from San Marcos' *T&H Prime Meats & Sausage*. Wow, it's good! You can make it vegetarian by omitting the sausage, or by substituting tofu or broccoli for the sausage. Wow, that's good too!

Wild Mushrooms over Penne

A blend of five mushrooms stir-fried with leeks and finished with a cream sauce over penne pasta, cracked black pepper and shaved parmesan cheese...yeah it's that good

Add Chicken for \$3.00 per person

Tasty Tofu Stir-Fry

A spiced up marinated & baked tofu stir-fry with tamar sauce, Ramona's *Eben-Haezer* brown eggs, lovely green vegetables, and brown rice. Leave out the eggs for a Vegan choice. So delicious, some people will probably order it every day

Artisanal Sausage

Two locally made sausages braised in our own Stone Smoked Porter, served with herb roasted potatoes, braised cabbage and a side of stone ground Stone Pale Ale mustard. Classic pub fare from our Stone point of view (that is, if it wasn't before, it is now!)

Chicken Penne Pesto with Tomatoes

Sautéed chicken breast and organic heirloom tomatoes are tossed with penne pasta and pesto

Coq au vin

Free-range chicken braised in a red wine sauce. Served with organic heirloom tomatoes, carrots and onions

Chicken Schnitzel

We bread and season a free-range chicken breast after it has been pounded flat. Then we pan-fry it to a beautiful golden brown and serve it with our garlic mashed potatoes, seasonal vegetables, and a lemon-caper cream sauce

Chicken Tikka Masala

Spiced Jidori Chicken Breast is first grilled on skewers (hence tikka) and then sautéed with Onions, Peppers and Summer Squash. Topped with a flavorful Masala sauce and served alongside Basmati Rice. This will get those juices flowing!

Creamy Herb Chicken

Grilled free-range chicken breast topped with a creamy herb infused sauce

Spicy Almond Crusted Tilapia

Tilapia filet rolled around in a mix of spicy lime flavored crushed almonds and pan-roasted. Served with a local organic honey butter sauce, green beans, and a comfy bed of toasted barley & quinoa tabouleh

Loch Duart Scottish Salmon

Served with braised fennel, wild rice and an herb butter

Spicy Beef & Broccoli Stir-Fry

California Grass Fed, Grass Finished Sirloin of beef sliced thin and stir-fried with broccoli, onions, and a spicy chilies in for a little something special sitting all cozy on a bed of brown rice

Top Sirloin Grass-Fed Baseball Cut

Served with a choice of Red Wine compound butter, Port wine demi or shallot Worcestershire butter

Additional Entrées

Prime Rib Carving Station

Served with au jus

\$20.00 additional per person

\$150.00 carver fee



All Food and Beverage prices are subject to a 20% Service Charge and 8.75% state tax.
All food items prepared in this are possibly exposed to the presence of nuts.