



THE MOUNTAIN WINERY

La Portico Masson Buffet – Sample Menus

La Portico Masson features open seating and an ever changing buffet. Below are samples of what you may feast on from one night to the next.

Sample Buffet Menu One

Artisan Cheese Display

Seasonal Locally Grown Fresh Fruit Skewers

Assorted Locally Grown Greens

Chopped Chinese Chicken Salad

Caesar Salad

Roasted Pork Tenderloin Medallions with Mountain Winery Cabernet Reduction
And Onion Marmalade

Grilled Local Asparagus Wrapped with Parma Ham and Drizzled with Aged Balsamic

Herb Roasted Organic Tomato Skewers

Grilled Vegetables with Tarragon Butter

Grilled Marinated Sweet Water Prawns on the Half Shell
With Mae Ploy Glaze

Twice Baked Miniature Potatoes with Crème Fraiche and Truffled Sea Salt

Assorted Macaroons and Cookies

Mexican Flan with Caramel Sauce

Assorted Seasonal Berries Sabayon with Chocolate dipped Tuiles

Minutes away... Worlds apart

2009 La Portico Masson Buffet Menu Samples – Entrées are subject to change

Sample Buffet Menu Two

Artisan Cheese Display

Seasonal Sliced Fruit Display

Antipasto Display

Caponata Salad

Spinach salad

Braised Oxtail with Salinas Valley Roasted Root Vegetables

Free Range Chicken Saltimbocca with Parma Ham, Sage and
Roasted Shitake Mushroom Sauce

Polenta Squares with Roma Tomatoes and Aged Parmesan

Wood Roasted Arctic Char
Roasted Lemon Glaze

Oysters Rockefeller

Broccolini with Toasted Pine Nuts

Rice Pilaf

Warm Stone Fruit Bread Pudding with Custard Sauce

Strawberry Shortcake

Chocolate Profiteroles

Sample Buffet Menu Three

Artisan Cheese Display

Seasonal Sliced Fruit Display

Marinated Mushroom Salad

Sliced Heirloom Tomatoes with Fresh Mozzarella

Caesar Salad

Minutes away... Worlds apart

2009 La Portico Masson Buffet Menu Samples – Entrées are subject to change

The Mountain Winery Wedge Salad
Braised Sierra Meat Short Ribs in Cabernet Reduction
Roasted Spiced Locally Grown Carrots
Vegetarian Lasagna Rolls with Organic Tomato Sauce and Grana Padano Cheese
Steamed Clams and Mussels with Mountain Winery Chardonnay Wine and Basil Butter
Bruschetta with Sun Dried Tomato infused Olive Oil
Roasted Fingerling Potatoes with Rosemary and Roasted Garlic
Grilled Asparagus
Miniature Cannolis with Dried Cherries
Individual Baklava
Apple Strudel

All Buffets are \$34.50 plus tax