

# Events by Pierre Lafond

## Santa Rita Buffet Dinner

Organic Lafond Ranch Lettuces and Greens  
Shaved and Roasted Vegetables, Goat Cheese and Sherry Vinaigrette

Grilled Asparagus Salad  
Roasted Shallots and Balsamic-Dijon Vinaigrette

Whole Grain Salad  
Fregola Sarda Cous Cous and Farro tossed  
with Grilled Vegetables, Farmers Market Herbs and Lemon-Olive Dressing

Braised Baby Artichokes  
Fava Beans, Fennel and Oven Dried Tomatoes with Verbena

Herb Roasted Baby Heirloom Potatoes

Chilled Hot Smoked Salmon  
Served with Roasted Pepper Salsa and Parsley Pesto

Farm Chicken Paillard  
Sweet Roasted Garlic, Sun Dried Tomatoes and Meyer Lemon  
in a light Chardonnay Sauce

Carved Whole Leg of California Lamb  
Fresh Lavender and Peppercorn Sauce

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## Reserve Buffet Dinner

### **Stationary**

Fromage

Farmstead Cheeses and Baked Brie with Local Wildflower Honey,  
Almonds, Membrillo and Artisan Breads

### **Dinner Buffet**

Salad of Miner's Lettuce and Grilled Little Gems with Treviso  
Shaved Radishes, Beets, Red Dragon carrots with Champagne and Tarragon Vinaigrette

Grilled Artichokes Barigoule and Grilled Asparagus  
Fennel, Fava Beans with Coriander-Mustard Seed Vinaigrette

Olive Oil Poached Halibut  
Chorizo-Date Relish, Olive Tapenade and Oven Dried Tomato Vinaigrette

Potatoes Gratin  
Goat Cheese and Gruyere with Shallots, Garlic and Chives

Lobster Ravioli  
Sauce Forestiere

### **Carving Station**

Roasted California Organic Hickory Smoked Turkey  
Roasted Natural Beef Tenderloin  
Creamy Horseradish, Herb Jus and Cranberry Relish

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## Estate Plated Dinner

Heirloom Tomato and Burrata Cheese Salad  
Wild Arugula Leaves, Torpedo Onion  
and Late Harvest Banyuls

Organic Carrot Soup  
Fresh Lump Crab Pudding,  
Pea Tendrils,  
Coriander and Ginger Oil

Roasted Local White Sea Bass  
Eggplant puree, Mediterranean Relish,  
Crisp Garlic Petals  
and Preserved Lemon

Petite Filet and Braised Short Ribs  
Creamy Horseradish Potato  
and Braised Celery with Bleu Cheese

Farmstead Cheese  
Served with Local Honeys and Accompaniments

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## Buffet Action Stations

### Carving Station

Choice of

Whole Suckling Pig  
Whole California Lamb  
Whole Organic Goat

Tri Tip  
Prime Rib  
Tenderloin

Organic Sonoma Turkey  
Pork Rib Roast  
Leg of Lamb

Served with Sauces, Chutneys, Salsas and Breads

### Pasta Station

Duck Ravioli  
Mushroom Tortelli  
Cheese Tortelloni  
Orecchiette  
Penne  
Fussilinni  
Conchigelli

Assorted Sauces, Cheeses and Garnishes

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## Salad Station

### **Lettuces**

Red oak, Arugula, Spinach, Watercress, Butter Lettuce, Limestone Little Gem and Romaine

### **Accompaniments**

Heirloom Tomatoes, Japanese Cucumbers, Organic Onion, Heirloom Carrots,  
Sun Sprouts, Beets, Celery, Fresh Shelling Beans, Fennel,  
Citrus Segments, Cheeses, Croutons, Nuts

### **Dressings**

Huckleberry, Sherry, Red Wine, Balsamic, Ranch,  
Caesar, Raspberry, Champagne, Herb

## Desserts Station

Our Famous Farm Cake  
Pierre Lafond Chocolate Zinfandel Sauce

Crepes made to order  
Chocolate, Strawberry, Raspberry, Nutella, Marshmallow

Assorted Petite Fours  
An assortment of our fresh baked Mini Desserts  
Individual Banana Flans with Salty Dulce De Leche  
Spicy Chocolate Nougat Cakes with Pimenton  
Our Famous Wine Cake with Creme Anglaise

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## Ranch Barbecue

### Starters

Mini Hickory Barbecued Pork Sandwiches with Mango and Green Tomato Slaw  
Spicy Jalapeno Dip with Barbecue Kettle Chip  
Hot Smoked Salmon and Potato Corn-Cakes with Chive Creme

### Buffet

Slow Cooked Ranch Pit Beans  
Grilled Romaine Caesar Salad  
California Ranch Salad  
Roasted Chili and Crème Fraiche Cornbread with Apple butter  
Mac N Cheese with Wild Mushrooms  
Down Home Red Bliss Potato Salad  
Mediterranean Pasta Salad  
Napa Cabbage Cole Slaw Vinaigrette  
Grilled Vegetable Platter with Chimichurri

### On the Q

Farm Chicken  
Natural Tri Tip  
Hot Link Sausage  
Prawns

### Dessert

Grandma's Peach Cobbler  
Apple Pie  
Homemade Cookies

### Mason Jars

Meyer Lemonade  
Sweet Lavender Tea

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## **Antipasto**

Roasted and Pickled Vegetables, Meats and Cheeses  
Served with Grissini

## **Mezze**

Greek Dips, Dolmaditas with Pita  
Hummus, Skordalia, Tzadziki  
Pickled Carrot Salad, Cucumber, Tomato-Feta Salad

## **Assorted Quiche**

Broccoli, Asparagus and Asiago, Wild Mushroom

## **Fromage**

Baked Brie with Apricot Chutney and Santa Barbara Wildflower Honey

Imported and Domestic Farmstead Cheese with Dried Fruit, Nuts, Breads and Crackers

## **Charcuterie**

An assortment of Cured and dried meats with marinated  
and pickled vegetables, breads and crackers

## **Crudo**

Farmers Market and Lafond Ranch Vegetable Crudo  
with dipping sauces

Farmers Market and Lafond Ranch Fruit Crudo

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## Tapas

Gazpacho Shooters  
Our Famous Grilled Cheese Tea Sandwiches  
Serrano Ham Toasts with Romesco  
Dates Stuffed with Chorizo  
White Asparagus A La Plancha  
Little Gem Caesar Cups

Spanish White Beans with Bayonne Ham and Olive Oil  
"Gambas" Spanish Garlic and Chile Shrimp  
Spiced Fig Glazed Quail  
Baked Oysters "Rio Lobo"  
Moroccan Lamb Skewers with Homemade Green Harissa

Grilled Vegetables with Herbs and Lemon  
Endive Boats with Smoked Trout Salad  
Baby Artichokes Stuffed with Tapenade  
Thai Lobster Salad, Brioche, Kaffir Lime  
Prosciutto Gougeres with Roasted Tomato Relish