



The Goodland

Catering Menu

by Chef Derek Simcik



The Goodland

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www.thegoodland.com

The Goodland Dinner

DINNER BUFFET

- **Freshly Baked Breads**
whipped butter
- **Caffe Vita Coffee + Mighty Leaf Teas**

STARTER

Choose one

- **Mixed Baby Greens**
house dressing
- **Caesar Salad**
- **Baby Spinach**
candied walnuts + pear + blue cheese dressing
- **Raw Kale**
lemon vinaigrette
- **Bowl of the Day**

SIDE

Choose two

- **Oven Roasted Baby Carrots**
- **Brussel Sprouts**
sunflower seeds
- **Sautéed Spinach**
shallots + garlic
- **Truffle Mac-N-Cheese**
- **French Green Beans**
- **Smashed Sweet Potatoes**
- **Quinoa + Black Beans**

ENTRÉE

Choose two

- **Roasted Pork Loin**
caramelized apples
- **Grilled Salmon**
green pipian mole
- **Grilled Chicken Breast**
green peppercorn cream
- **Chef's Choice of Pasta**
swiss chard + cherry tomatoes + pecorino
- **Sliced Beef Tenderloin**
chimichurri

DESSERT

Choose two

- **Seasonal Fruit Crisp**
whipped cream
- **Steamed Dark Chocolate Cake**
seasonal gelato
- **Classic Cheesecake**

Selection of two entrees \$52 Per Person

Selection of three entrees \$58 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For dinner events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

PLATED DINNER

- **Freshly Baked Breads**
whipped butter
- **Caffe Vita Coffee + Mighty Leaf Teas**

STARTER

Choose up to two

- **Grilled Romaine Hearts**
anchovies + capers vinaigrette + brioche crostini
- **Baby Arugula**
mint + basil + mango + pickled jalapeño + shaved parmesan cheese + champagne vinaigrette
- **Organic House Salad**
baby tomatoes + champagne vinaigrette
- **Bowl of the Day**

ENTRÉE

Choose up to three

- **Roasted Chicken Breast**
charred corn succotash + green pipian mole
- **Ribeye**
roasted sweet potato + carrots + cherry tomatoes + chimichurri
- **Farro Stuffed Bell Peppers**
tomato + cumin + spinach
- **Cauliflower Couscous**
black beans + avocado + cilantro
- **Oven Roasted Salmon**
creamy polenta + brussel sprouts + brown butter caper sauce
- **Oven Roasted White Fish**
couscous + salsa fresca + meyer lemon cream

ENTRÉE continued

- **Chef's Choice of Pasta**
swiss chard + cherry tomatoes + pecorino
- **Pork Tenderloin**
apple kimchi + maple yogurt + arugula
- **Farro and Seeds**
pea tendrils + arugula pesto

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date

DESSERT

Choose up to two

- **Banana Pudding**
- **Classic Crème Brulee**
- **Steamed Dark Chocolate Cake**
berries + gelato
- **Classic Cheesecake**
seasonal fruit compote

\$64 Per Person without Steak Option

\$72 Per Person with Steak Option

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