

BUFFET DINNER

\$120 per person

• Breads •

choice of 1

french baguette, whole wheat roll, tuscan bacci rolls, or asiago roll

• Pre-set Salads •

choice of 1

Additional selection add \$8 per person

MIXED FIELD GREENS

tomato, pea shoots, blue cheese crumbles & balsamic vinaigrette

CAESAR SALAD

house made croutons, shaved parmesan cheese & Caesar dressing

PROSCIUTTO & FIG SALAD

arugula, buttermilk blue cheese, almonds & sherry vinaigrette (sauce on the side)

ASPARAGUS CAPRESE SALAD

fresh mozzarella, heirloom tomatoes, basil, balsamic & lemon herb vinaigrette

TUSCAN KALE SALAD

toasted pine nuts, croutons & anchovy vinaigrette

ROASTED SHITAKE SALAD

grilled napa cabbage, radish, edamame & citrus-basil vinaigrette

(Does not include taxes or 20 % service charge)

Prices are subject to change



BUFFET DINNER

Entrées

Additional entrée add \$15 per person

• Chicken •

SEARED CHICKEN BREAST
lemon caper butter sauce

LEMON PEPPER CHICKEN
lemon cream sauce

FRENCH CUT CHICKEN BREAST
stuffed with Prosciutto-Gruyere, madeira jus

• Vegetarian •

EGGPLANT LASAGNA
*marinara, parmesan, basil, cannellini & fresh
mozzarella*

MANICOTTA
*lemon-herb ricotta, garlic wilted greens & tomato-
eggplant sauce*

• Fish •

GRILLED KING SALMON
citrus butter sauce

LEMON PEPPER SEARED KING
SALMON
lemon butter sauce

• Carving Station •

\$50 per hour with 2 hour minimum

ROASTED BISON LOIN
cabernet demi-glace

ROASTED PORK LOIN
cabernet demi-glace

PRIME RIB OF HEREFORD BEEF
horseradish cream & roasted garlic au jus

ROASTED STRIP LOIN
bordelaise

• Sides •

VEGETABLE SIDES:

grilled asparagus, green bean almandine,
sautéed spinach, grilled broccolini, roasted
baby carrots or steamed seasonal vegetables

STARCH SIDES:

garlic-herb confit potatoes, roasted garlic
mashed Yukon potatoes, au gratin potatoes,
roasted red potatoes, or jasmine rice

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