

# BUFFET DINNER

## • 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*



# BUFFET DINNER

## Entrées

choice of 2

### • 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 •

choice of 2

#### 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

Additional selection add \$8 per person