

Buffet Dinner

42.00/person (minimum 25 guests)
add a third entree option for 6.00/person

Includes:

- 2 Salad Selections
- 2 Entrée Selections
- 2 Side Selections
- Chef's Choice of Vegetable
- 1 Dessert Selection
- Soft Beverage Service & Coffee Station
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs
(rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

Salad Selections (choose two)

- Classic Caesar
(rosemary parmesan croutons)
- Cous Cous
(roasted chilled seasonal veggies,
grain mustard vinaigrette)
- Spinach
(craisins, hearts of palm, red onion,
poppseed vinaigrette)
- Mixed Lettuce
(seasonal greens & toppings,
basil red wine vinaigrette)

Entree Selections (choose two)

- Roasted Spaghetti Squash Bolognese (vegan)
(wild mushroom & tomato ragu (impossible burger), shredded vegan mozzarella)
- Roasted Vegetable Ratatouille
(herb crème fraiche, pearl cous cous)
- Spinach & Boursin Stuffed Pork Tenderloin
(balsamic reduction)
- Apple & Caramelized Onion Stuffed Chicken Breast
(parmesan cream)
- Beef Short Ribs
(red wine & rosemary braised roma tomatoes)
- Roasted Scottish Salmon
(sweet chili glaze)

Side Selections (choose two)

- Butter Whipped Potatoes
- Sweet Potato Hash
- Smashed Parmesan Red New Potatoes
- Rosemary Asiago Au Gratin
- Creamy Parmesan Orzo

Dessert Selections (choose one)

- Seasonal Bread Pudding
(whipped cream)
- Apple Blossom (caramel sauce)
- Flourless Chocolate Layered Cake
(ganache, raspberry puree)
- Vanilla Cheesecake
(strawberries, ginger simple syrup)
- Mini Cinnamon Sugar Donuts
(chocolate sauce, whipped cream)