

Buffet Lunch

Available 11:00am - 3:00pm. Minimum 25 Guests.

Includes:

- 1 Hour Buffet Service
- 1 Salad
- 2 Entrées
- 1 Side
- Chef's Choice of Vegetable
- 1 Dessert
- Soft Beverage Station
- White or Black Linen
- 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 one)

- Classic Caesar (rosemary parmesan croutons)
- Mixed Lettuce (seasonal greens & toppings, basil red wine vinaigrette)
- Spinach (craisins, red onion, hearts of palm, poppyseed vinaigrette)
- Iceberg (crisp honey bacon, figs, blue cheese, house-made ranch)

Entree Selection

higher-priced entree applies as pricing per person

add 4.00/person to enjoy a 3rd entree option

- Roasted Vegetable Lasagna (no noodles) 31.00/person
(eggplant, squashes, fresh spinach, carrot, red onion, goat cheese & parmesan, heirloom marinara)
- Wild Mushroom Risotto 31.00/person
(crispy spinach, truffle oil)
- Lemon Thyme Chicken Breast 34.00/person
(parmesan cream)
- Maple Meatloaf 35.00/person
- Braised Short Ribs 37.00/person
(root vegetable ragu)
- Roasted Scottish Salmon 37.00/person
(sweet chili glaze)

Side Selections (choose one)

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

add 2.00 per person for 2 sides

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)