



Special Events Buffet Menu

\$45 (per person)

(Plus service charge and sales tax)

(25 person minimum)

Variety of House Rolls and Butter Provided

Starters

You may select 1 starter for your entire group

Strawberry Salad

Mesclun greens, sliced strawberries,
goat cheese, pine nuts, strawberry
balsamic vinaigrette

Butter Lettuce and Pear Salad

Bacon, fried shallots, sunflower seeds,
crumbled goat cheese,
champagne vinaigrette

Sides

You may select 2 sides for your entire group

Roasted Garlic Mashed Potatoes

Mushroom Risotto

Herb Roasted New Potatoes ^{GF}

Seasonal Vegetables

Main Course

You may select 2 entrées for your entire group

(Add an Additional Entrée Option for \$5 more per person)

Prosciutto and Goat Cheese

Stuffed Chicken Breast ^{GF}

Pistou cream with
cherry tomato relish

Roasted Salmon Fillet ^{GF}

Preserved lemon butter with
capers and olives

Château ^{GF}

Grilled bistro filet,
mushroom demi-glace

Spiced Rum Braised Short Ribs ^{GF}

Balsamic demi-glace

Vegetarian and Vegan Options Available

as a substitution for main course entrées above

Beverage Service \$3.00 (per person)

Soda, Coffee or Tea

^{GF} = Gluten-Free

^V = Vegetarian

All prices and menu items subject to change