



Special Events Buffet Menu

\$45 (per person)

(Plus service charge and sales tax)

(25 person minimum)

Starters

Please select one of the following starters

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

Please select two of the following

Roasted Garlic Mashed Potatoes

Mushroom Risotto

Herb Roasted New Potatoes **GF**

Seasonal Vegetables **GF**

GF = Gluten-Free

V = Vegetarian

OVER →

Main Course*

*Please select two of the following Entrées
(Add an Additional Entrée for \$5 per person)*

Prosciutto and Goat Cheese Stuffed Chicken Breast ⑥
pistou cream with cherry tomato relish

Roasted Salmon Fillet ⑥
Preserved lemon butter with capers and olives

Château ⑥
Grilled bistro filet, mushroom demi-glace

Spiced Rum Braised Short Ribs ⑥
Balsamic demi-glace

**Vegetarian and Vegan Options Available*

Add an Herb-Crusted Prime Rib Action Station for \$20 per person

Bread Service

House-made bread

Beverage Service \$3.00 (per person)

Soda, Coffee or Tea

All prices and menu items subject to change