



Special Events Buffet Menu

\$45 (per person)

(Plus service charge and sales tax)

(50 person minimum)

Starters

Please select one of the following starters

Strawberry Salad

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

Caesar Salad

*Chopped romaine hearts, Parmigiano Reggiano
croutons, classic Caesar dressing*

Sides

Please select two of the following

Roasted Garlic Mashed Potatoes

Mushroom Risotto

Herb Roasted New Potatoes

Seasonal Vegetables

Main Course

Please select two of the following Entrées

Prosciutto and Goat Cheese Stuffed Chicken Breast

pistou cream with cherry tomato relish

Roasted Salmon Fillet

Preserved lemon butter with capers and olives

Château

Grilled bistro filet, mushroom demi-glace

Spiced Rum Braised Short Ribs

Balsamic demi-glace

Herbed Ricotta and Spinach Manicotti

Garden ratatouille, basil oil

Bread Service

House-made bread

Beverage Service \$3.00 (per person)

Soda, Coffee or Tea

Appetizers and Desserts are available separately

All prices and menu items subject to change