



Event Hot Lunch Buffet

\$32 (per person)

(Plus service charge and sales tax)

House Wheat bread and Baguettes with Butter Provided

Starters

select 2 salads for your entire group

House Salad

*baby greens, seasonal vegetables
and herb vinaigrette*

Caesar Salad

*chopped hearts of romaine,
Parmigiano Reggiano, croutons*

Roasted Butternut &

Goat Cheese Salad (add \$3)

*roasted butternut squash, crumbled goat cheese, toasted almonds and Apple Hill apples,
with kale and champagne vinaigrette*

Supplements

comes with seasonal vegetables and choice of 1 side below

Seasonal Rice Pilaf

Garlic Mashed Potatoes

Herb Roasted Potatoes

Main Course

select 2 entrées for your entire group

(Add an Additional Entrée Option for \$3 more per person)

Herb-Crusted Chicken

*with pesto cream, oven-dried cherry tomato
relish*

Short Ribs

*spiced beef short ribs and a mushroom demi-
glace*

Roasted Lemon Caper Salmon

*preserved lemon butter with capers and
olives*

Tuscan Tortellini

*tri-color cheese tortellini with sundried
tomatoes, baby kale, celery, onions, pesto
cream sauce, topped with house bread
crumbs*

Carving Stations

Prime Rib

(add \$15 per person)

*herb marinated prime rib, served with au
jus, horseradish and horseradish cream*

Ham

(add \$10 per person)

*citrus glazed ham served with clove honey
gastrique*

Beverage Service \$3.50 (per person)

Soda, Coffee or Tea