



## **Event Hot Lunch Buffet**

**\$32 (per person)**

*(Plus service charge and sales tax)*

### **Variety of House Rolls and 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**

*you may select 1 entrée for your entire group*

##### **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*