



Special Events Buffet Menu

\$45 (per person)

(Plus service charge and sales tax)

(25 person minimum)

Variety of House Rolls and Butter Provided

Starters

Roasted Butternut & Goat Cheese Salad

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

Baby Spinach Salad

spinach, dried cranberries, bacon, blue cheese, choice of house herb vinaigrette, ranch or balsamic

House Salad

baby greens, seasonal vegetables, herb vinaigrette

Caesar Salad

chopped hearts of romaine, parmigiano reggiano, croutons

Main Course

You may select 2 entrées for your entire group

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

Herb Marinated Chicken Breast

pistou cream sauce

Roasted Salmon Fillet ^{GF}

preserved lemon caper beurre blanc

Château ^{GF}

grilled bistro filet with a mushroom demi-glace

Short Ribs

spiced beef short ribs with a mushroom demi-glace

Tuscan Tortellini

tri-colored cheese tortellini with sun-dried tomatoes, baby kale, celery, onions, pesto cream sauce, topped with house bread crumbs

Sides

Select 2 sides below

(comes with seasonal vegetables)

Garlic Mashed Potatoes

Cauliflower Pilaf

Herb Roasted Potatoes

Seasonal Rice Pilaf

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 (per person)

Soda, Coffee or Tea

^{GF} = Gluten-Free

^V = Vegetarian

All prices and menu items subject to change