



## **Special Events Buffet Menu**

**\$45** (per person)

(Plus service charge and sales tax)

(25 person minimum)

### **Variety of House Rolls and Butter Provided**

#### **Starters**

*You may select 1 starter for your entire group  
(to split starters add \$3)*

##### **Chopped Salad**

*Cabbage, carrots, radish, green onions,  
cilantro and crispy noodles with sweet  
ginger chili lime 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*

##### **Shrimp Louis (add \$4)**

*bay shrimp, greens, hard-boiled egg, red  
onion, cherry tomatoes, cucumber,  
avocado and Louis dressing*

##### **Roasted Butternut &**

##### **Goat Cheese Salad (add \$3)**

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

#### **Sides**

*(comes with seasonal vegetables)*

*You may select 1 side for your entire group (add \$3 for additional sides)*

**Garlic Mashed Potatoes**

**Cauliflower Pilaf**

**Herb Roasted Potatoes**

**Seasonal Rice Pilaf**

## **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 <sup>GF</sup>**

*Preserved lemon caper beurre blanc*

### **Château <sup>GF</sup>**

*Grilled bistro filet,  
mushroom demi-glace*

### **Short Ribs**

*Spiced beef short ribs with mashed  
potatoes and 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*

## **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 \$3.00 (per person)**

*Soda, Coffee or Tea*

**<sup>GF</sup>** = Gluten-Free

**<sup>V</sup>** = Vegetarian

*All prices and menu items subject to change*