



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

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

Sides

You may select 2 sides for your entire group

Roasted Garlic Mashed Potatoes

Cauliflower Gratin

Herb Roasted Potatoes ^{GF}

Seasonal Vegetables

Main Course

You may select 2 entrées for your entire group

(Add an Additional Entrée Option for \$5 more per person)

Herb Marinated Chicken Breast

Pistou cream sauce

Roasted Salmon Fillet ^{GF}

Preserved lemon caper beurre blanc

Château ^{GF}

Grilled bistro filet, mushroom demi-glace

Braised Citrus Pork Shank

Citrus marinated pork with chimichurri sauce

Herbed Polenta

Polenta cakes with fresh spinach, mushrooms and red pepper coulis

Beverage Service \$3.00 (per person)

Soda, Coffee or Tea

GF = Gluten-Free

V = Vegetarian

All prices and menu items subject to change