



Event Hot Lunch Buffet

\$32 (per person)

(Plus service charge and sales tax)

Variety of House Rolls and Butter Provided

Starters

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

House Salad

*Baby greens, seasonal vegetables
and herb vinaigrette*

Caesar Salad

*Chopped hearts of romaine,
Parmigiano Reggiano, croutons*

Shrimp Louie (add \$4)

*Bay shrimp, greens, hard-boiled egg,
cucumber, avocado and Louis dressing*

Roasted Butternut &

Goat Cheese Salad (add \$3)

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

Supplements

*Comes with Seasonal Vegetables
You may select 1 additional side for your entire group*

Seasonal Rice Pilaf

Garlic Mashed Potatoes

Herb Roasted Potatoes

Main Course

*You may select 1 entrée for your entire group
(additional entrée options \$3 more per person)*

Herb-Crusted Chicken

With pesto cream, oven-dried cherry tomato relish

Short Ribs

Spiced beef short ribs with mashed potatoes and a mushroom demi-glace

Roasted Lemon Caper Salmon ^{GF}

Preserved lemon butter with capers and olives

Tuscan Tortellini

*Tri-colored 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 (per person)

Soda, Coffee or Tea