

2020 Buffet Menu – Entrée Choices
Prices ranging from \$30.95 to \$39.95 per person based on selections
75 guests minimum ~ 60 to 90 minutes service

Included Items:

- ◆ **Mixed Green Salad**
Roasted walnuts, feta cheese crumbles,
Sherry Wine Vinaigrette
- ◆ **Sautéed Vegetables**
An assortment of seasonal vegetables with
garlic, shallots, and fresh herbs
- ◆ **Bakery Breads**
An assortment of fresh bakery breads and chef
butter
- ◆ **Starch Options (Select One)**
Roasted garlic new potatoes, buttermilk whipped
potatoes, or basmati rice with herbs and spices

Land

- ◆ **Prime Top Sirloin**
A la plancha, grilled root vegetables,
red wine reduction
- ◆ **New York Strip Choice**
Crispy pommes frites, brussels sprouts,
horseradish pan sauce
- ◆ **Organic Grilled Chicken Breast**
Stir-fried vegetables, enoki mushrooms,
cabernet thyme reduction
- ◆ **Pan Seared Adobo Pork Loin**
Lacinato kale, pancetta, roasted baby carrots,
calvados wine reduction

Water

- ◆ **Pan Seared Atlantic Salmon**
Marinated baby bok-choy, Meyer lemon salsa
verde, garden salad
- ◆ **Herb Crusted Rockfish**
Pickled Napa cabbage, chimichurri, water melon
radish, chorizo oil

Vegetarian

- ◆ **Risotto Cakes Provençal**
Oven dried tomatoes, shiitake mushrooms,
sauce Provençal
- ◆ **Eggplant Parmesan**
Traditional preparation, parmesan cheese,
marinara, basil oil

