

2017 Buffet Menu – Entrée Choice

50 guest minimum ~ 90 minute service

***GLUTEN-FREE, LACTOSE-FREE, VEGAN, DIETARY REQUESTS ARE WELCOME**

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

◆ **Starch Options (Select One)**

Roasted garlic new potatoes, buttermilk whipped potatoes, basmati rice with herbs and spices

◆ **Bakery Breads**

An assortment of fresh bakery breads and chef butter

Prices from \$28.95 to \$35.95 per person based on selections

◆ **Pepper Rubbed Top Sirloin***

Glazed baby carrots, snap peas, crispy shallots, Cabernet reduction

◆ **Porcini Dusted Prime Rib***

Roasted with herbs and spices, asparagus, horseradish pan sauce

◆ **Organic Chicken Breast***

Fingerling potatoes, brussels sprouts, roasted pepper thyme jus

◆ **Adobo Marinated Pork Loin***

Mustard greens, wild mushrooms, apple cider demi-glace

◆ **Grilled Albacore Tuna***

roasted tomatoes-caperberries compote, herb salad, chimichurri

◆ **Pan Seared Atlantic Salmon***

Broccolini with garlic and chiles, Meyer lemon vinaigrette, jalapeño oil

◆ **Risotto Cakes Provençal (vegetarian)**

Oven dried tomatoes, shiitake mushrooms, sauce Provençal

◆ **Eggplant Parmesan (vegetarian)**

Traditional preparation, Parmesan cheese, marinara, basil oil



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