

## **Buffet Dinner Menu**

*Pricing Options – does not include tax or gratuity  
Children 10 years and younger are half price*

\$30.00 per person – please select - 1 Starter / 2 Entrée's / 1 Dessert  
\$35.00 per person – please select – 2 Starters / 3 Entrees / 2 Desserts  
\$40.00 per person – please select – 2 Starters / 4 Entrees / 2 Desserts

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### **Starters**

#### **Local Garden Greens Salad**

julienne green apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)  
heirloom tomatoes, cucumbers, feta, watermelon basil vinaigrette (spring / summer)

#### **Classic Caesar Salad**

romaine hearts, house-made croutons, grated grana padano,  
anchovy-caesar dressing

#### **Specialty Seasonal Salad**

### **Entrées**

#### **Rotisserie Roasted Half Chicken**

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

#### **Seasonal Vegetable Alfredo**

baby spinach, basil chiffonade, shaved grana padano cheese, classic alfredo sauce

#### **Beef Tenderloin Pasta Bolognese**

house-made meat sauce tossed with pasta, shaved grana padano cheese

#### **Grilled Atlantic Salmon**

steamed jasmine rice, seasonal vegetable, ginger beurre blanc

#### **Rotisserie New York Strip Medallions**

roasted garlic mashed potatoes, seasonal vegetable, cabernet demi-glace

#### **Rotisserie Pork Loin**

roasted red potatoes, cilantro-lime cabbage slaw, bordelaise sauce

### **Dessert**

**Chocolate Mousse Cake**  
**New York Style Cheesecake**  
**Seasons Tiramisu**  
**Carrot Cake**

*Bread service & non-alcoholic drink packages are available*