

Buffet Dinner Menu

Pricing Options

Does not include tax or gratuity

\$35.00 per person – please select - 1 Starter / 2 Entrée's / 1 Dessert
\$40.00 per person – please select – 2 Starters / 3 Entrees / 2 Desserts
\$45.00 per person – please select – 2 Starters / 4 Entrees / 2 Desserts

Starters

Local Garden Greens Salad

julienne green apples, 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, citrus beurre blanc

Rotisserie New York Strip Medallions

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

Rotisserie Pork Loin

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

Dessert

Chocolate Mousse Cake
New York Style Cheesecake
Seasons Tiramisu
Carrot Cake

Coffee, tea and soda are included
Bread service is available with three & four entrée menus