

2023 BUFFET DINNER

plus a 25% service charge or billable hour by position, and applicable sales tax

BUFFET DINNER ENTREES

Minimum 25 guests.

All buffet dinners are served with:

Assorted breads with french butter balls and sun-dried tomato butter

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Select 2 salads, 2 entrées from below, 2 sides and 2 desserts \$59.00 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts \$69.00 per person

DF = Dairy Free/ V = Vegan/ GF = Gluten Free

Chicken

Pesto chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce *GF*

Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce *GF*

Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue *GF*

Caribbean grilled jerk chicken breast, roasted pineapple chutney, coconut curry cream *GF/DF*

Tandoori grilled chicken breast, macadamia coconut cream *GF*

Sherry shallot chicken breast, fresh thyme jus lie *DF/GF*

Rosemary & orange marinated chicken breast, roasted garlic cream sauce *GF*

Cilantro lime marinated chicken breast, peanut ginger sauce *DF/GF*

White balsamic marinated chicken breast, roasted tomatoes, fresh basil, smoked mozzarella mornay *GF*

Tarragon cider chicken breast, fennel apple marmalade, demi-glace, *GF/DF*

Five spice marinated chicken breast, plum wine miso sauce *GF*

Seared chicken breast, sautéed mushrooms, smoked bacon demi-glace *GF/DF*

Moroccan spiced chicken breast, sweet & spicy mango chutney *GF/DF*

Thai lemongrass marinated chicken, coconut cream sauce *GF/DF*

Garlic & herb marinated chicken breast, lemon butter sauce, citrus basil relish *GF*

Adobo marinated chicken breast, cactus jalapeno salsa, smoked corn puree *GF*

Honey sambal glazed chicken breast, pineapple miso glaze *GF/DF*

Fennel apple marinated chicken breast, quince demi-glace *GF/DF*

Chicken saltimbocca, prosciutto, fontina sage fondue *GF*

Herb grilled chicken breast, roasted tomatoes, capers, pine nuts, pesto cream *GF*

Spinach & feta stuffed chicken, rosemary lemon cream sauce *GF*

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Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pesto
 Mushroom ravioli, sautéed spinach & roasted wild mushrooms, truffle cream sauce
 Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce
 Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce
 Three cheese ravioli, beets, sautéed spinach, pumpkin seeds, garlic herb parmesan cream sauce
 Italian four cheese manicotti, wild mushrooms, beef short rib, roasted garlic alfredo
 Ricotta cheese tortellini, herb grilled chicken, pesto cream sauce
 Ricotta cheese tortellini, peas, roasted leeks, lemon rosemary ricotta
 Cavatappi pasta, grilled chicken, chorizo, sauteed spinach, red pepper cream sauce
 Trottolo pasta, beef bolognese, mozzarella
 Orecchiette, italian sausage, peppers, onions, sauce diavolo *DF*
 Penne pasta, smoked chicken, jalapeño, gouda cream sauce
 Beef bolognese lasagna, italian cheese blend

Beef

Red wine braised beef short rib, sauce bordelaise *GF*
 Beef short rib wellington, smoked portabella demi-glace *DF*
 Gorgonzola crusted beef short rib, roasted cipollini demi-glace
 Green peppercorn-crusted strip loin, cognac demi-glace *GF/DF*
 Smoked sea salt ribeye, horseradish cream *GF*
 Porcini crusted filet of beef, pink peppercorn demi-glace *GF/DF* *add \$5.00 per person*
 Applewood smoked bacon crusted filet mignon, gorgonzola cream sauce *GF* *add \$5.00 per person*
 Grilled beef tenderloin, mushroom truffle demi-glace *GF/DF* *add \$5.00 per person*
 Emperor's pepper spiced filet of beef, peppercorn demi-glace *GF/DF* *add \$5.00 per person*
 Garlic and fresh herb crusted filet of beef, sherry wine demi-glace *GF/DF* *add \$5.00 per person*

Game

Ginger spiced duck breast, pomegranate reduction *GF/DF*
 Sumac dusted duck breast, cherry hibiscus demi-glace *GF/DF*
 Mojo marinated duck breast, guava gastrique *GF/DF*
 Pistachio crusted lamb loin, port wine fig sauce *GF/DF* *add \$5.00 per person*
 Braised veal osso bucco, 12 oz., chianti demi-glace, lemon gremolata *DF*

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FISH

Aqua-cultured Fresh Fish Entrées

- Pecan crusted rainbow trout, bourbon peach glaze *GF/DF*
- Lemon & herb marinated steelhead salmon, tarragon cream sauce *GF*
- Atlantic salmon wellington, fennel leek fondue
- Atlantic salmon, caper chardonnay cream *GF*
- Grilled atlantic salmon, vermouth butter sauce, citrus basil salsa *GF*
- Five spiced seared icelandic arctic char, coconut lime reduction *GF/DF*
- Copper shoals farm blackened redfish, creole mustard cream sauce *GF*
- Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*
- New zealand ora king salmon, parsnip saffron puree *GF* *add \$4.00 per person*

Wild-Caught Fresh Fish Entrées

- Pan seared wahoo, peanut ginger sauce *GF/DF*
- Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa *GF/DF*
- Mojo marinated atlantic swordfish, mango sweet chili sauce *GF/DF*
- Ancho marinated caribbean corvina, orange ginger gastrique *GF/DF*
- Tarragon crusted caribbean corvina, champagne caviar butter sauce *add \$3.50 per person*
- Seared gulf snapper, oven roasted tomatoes, garlic, basil *GF/DF* *add \$3.50 per person*
- Coconut crusted caribbean corvina, pineapple miso glaze *GF/DF* *add \$3.50 per person*
- Pan seared snapper, vanilla brown butter sauce *GF* *add \$3.50 per person*
- Hazelnut crusted gulf grouper, sweet pea cream sauce *GF* *add \$3.50 per person*
- Chipotle scented grouper, sweet corn emulsion *GF* *add \$3.50 per person*
- Bronzed chilean sea bass, fennel vermouth butter sauce *GF* *add \$5.00 per person*
- Sesame crusted chilean sea bass, plum wine miso sauce *GF* *add \$5.00 per person*
- Pan seared chilean sea bass, smoked shoyu cream sauce *GF* *add \$5.00 per person*

Shellfish Entrées

- Colossal shrimp scampi, lemon caper butter sauce *GF*
- Atlantic sea scallops, sweet corn truffle nage *GF* *add \$5.00 per person*

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Vegan Entrées

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion *V/DF*
Portobella, red pepper, sautéed spinach, vegan cheese strudel *V/DF*
Black eye pea collard green roll, vegan sausage, pepper coulis *V/GF/DF*
Turkish chick pea cake, rosemary pepper relish *V/DF/GF*
Lentil cassoulet napa cabbage roll, pepper coulis *V/DF/GF*
Cauliflower truffle gateau, yellow pepper relish *V/GF*
Shiitake mushrooms, tofu and peanut stir fry, sticky rice cake *V/DF*
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce *V/DF/GF*
Caponata stuffed eggplant, smoked tomato chutney *V/DF/GF*
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis *V/DF*
Grilled zucchini roulade, roasted tomato, spinach, kalamata olive relish *V/GF/DF*
Cavatappi pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce *V/DF*
Grilled vegetable lasagna, marinara, vegan mozzarella *V/DF*

Vegetarian Entrées

Grilled vegetable wellington, red pepper coulis
Spinach & garlic herb alouette stuffed artichoke, herb emulsion *GF*
Parmesan vegetable terrine, balsamic reduction *GF*

2023 menu prices subject to change without notice – Buffet Dinner Page 1 of 4

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.