

2023 BUFFET LUNCHEON

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

BUFFET LUNCHEON ENTREES

Minimum 25 guests.

All buffet lunches 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 \$49.00 per person

Select 3 salads, 3 entrées from below, 3 sides and 3 desserts \$57.00 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*

Habanero jerk marinated chicken breast, coconut curry cream *GF/DF*

Tandoori grilled chicken breast, roasted pineapple chutney, 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 grilled chicken breast, peanut ginger sauce

Herb grilled breast of chicken, shallot velouté *GF*

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

Tarragon cider brined 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 sauce *GF/DF*

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

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

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

Honey sambal breast of chicken, orange basil reduction *GF/DF*

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

Chicken saltimbocca, prosciutto, fontina sage fondue *GF*

Grilled breast of chicken, 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 pine nut pesto
 Mushroom ravioli, sautéed garlic 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
 Ricotta cheese tortellini, grilled herb chicken, pesto cream sauce
 Trottolo pasta, grilled chicken, chorizo, swiss chard, 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
 Traditional beef lasagna, five 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*
 Grilled beef tenderloin, mushroom truffle demi-glace *GF/DF* *add \$4.50 per person*
 Kahn's pepper spiced filet of beef, peppercorn demi-glace *GF/DF* *add \$4.50 per person*
 Garlic and fresh herb crusted filet of beef, sherry wine demi-glace *GF/DF* *add \$4.50 per person*

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 redfish, crawfish etoufee, creole trinity *GF*
 Blue sea farms caribbean spiced cobia, plum wine miso glaze *GF*
 New zealand ora king salmon, parsnip saffron puree *GF* *add \$3.50 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*
 Seared gulf snapper, oven roasted tomatoes, garlic, basil *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*

Shellfish Entrées

Colossal shrimp scampi, lemon caper butter sauce *GF*

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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*
Turkish chick pea cake, rosemary pepper relish *V/DF/GF*
Lentil cassoulet napa cabbage roll *V/DF/GF*
Cauliflower truffle gâteau, yellow pepper relish *V/GF*
Shitake 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*
Penne 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 Luncheon Page 3 of 3

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.