# CLASSIC BUFFET MINIMUM 50 PEOPLE

Contact an Event Specialist Today!

#### Salad

(Choice of Two) Traditional Caesar Salad Organic Baby Greens Seasonal Fresh Fruit Display

### Entrée

(Choice of Three)

Sliced Sirloin Medallions Mushroom Sauce

Jidori Chicken Pan Roasted with Choice of Sauce: Lemon herb, Marsala or Whole Grain Mustard Sauce Chicken Roulade Baked Stuffed Chicken Breast with Spinach, Sun Dried Tomatoes, Mozzarella, and Basil Sauce Grilled Salmon Choice of Sauce: Pomegranate or Lemon Dill Mushroom Ravioli White Truffle Vermont Cheddar Sauce

## Accompaniment

(Choice of one) Yukon Gold Mashed Potatoes Saffron Rice Herb Roasted Potatoes

## **Vegetables**

(Choice of one) Seasonal Vegetable Medley Grilled Mixed Vegetables

Chefs' Choice of Assorted Desserts Rolls and Butter Coffee, Decaf or Tea Upon Request



# VINTAGE BUFFET

Contact an Event Specialist Today!

### Hors D'oeuvres

(Choice of Two)
Vegetable Crudites
Seasonal Fresh Fruit Tray
Domestic Cheese and Cracker Display

## Salad

(Choice of Two)
Traditional Caesar Salad
Organic Baby Greens
Fresh Fruit Cups
Asian Chicken Salad
Fresh Fruit Display

### Entrée

(Choice of Three)

Short Ribs Braised in Red Wine

Prime Rib Au Jus and Creamy Horseradish, Roast Top Sirloin or Roast Turkey – Carving Board Jidori Chicken Pan Roasted with Choice of Sauce: Lemon herb, Marsala or Whole Grain Mustard Sauce Chicken Roulade Baked Stuffed Chicken Breast with Spinach, Sun Dried Tomatoes, Mozzarella, and Basil Sauce Grilled Salmon Choice of Sauce: Pomegranate or Lemon Dill Shrimp Scampi Lemon Butter Sauce, Capers, Parsley, Sundried Tomatoes Mushroom Ravioli White Truffle Vermont Cheddar Sauce

## Accompaniment

(Choice of one)
Mashed Potatoes
Rice Pilaf
Herb Roasted Potatoes

Chefs Choice of Assorted Desserts

Rolls and Butter Coffee, Decaf or Tea Upon Request

## Vegetables

(Choice of one)
Seasonal Vegetables Medley
Grilled Mixed Vegetables
Broccoli and Baby Carrots



# Contact an Event Specialist Today!

## Hors D'oeuvres

(Choice of 4, 6 pieces per person)

Assorted Mini Quiche

Swedish Meatballs

Habanero Chicken Wings Blue Cheese Dressing

Spring Rolls Sweet Chili Sauce

Wagyu Beef Skewers and Ginger Aioli

Mini Vegetable Quesadilla Roasted Tomato Salsa and Lime Crema

Sesame Crusted Chicken Skewers Lemon Aioli

### Salad

(Choice of Three)

Traditional Caesar Salad

Organic Baby Greens with Raspberry Vinaigrette

Fresh Fruit Cups

Cobb Salad

Greek Salad

Asian Chicken Salad

Fresh Fruit Display

### Entrée

(Choice of Three)

**Short Ribs** Braised in Red Wine

Prime Rib Au Jus and Creamy Horseradish, Roast Top Sirloin or Roast Turkey – Carving Board

Jidori Chicken Pan Roasted with Choice of Sauce: Lemon herb, Marsala or Whole Grain Mustard Sauce

Chicken Roulade Baked Stuffed Chicken Breast with Spinach, Sun Dried Tomatoes, Mozzarella, and Basil Sauce

Scottish Organic Salmon Choice of Sauce: Pomegranate or Lemon Dill

Local Sea Bass Saffron Sauce, Dried Tomatoes

Shrimp Scampi Lemon Butter Sauce, Capers, Parsley, Sundried Tomatoes

Mushroom Ravioli White Truffle Vermont Cheddar Sauce

## Accompaniment

(Choice of one)

Parmesan Au Gratin Potatoes

Rosemary Red Rose Potatoes

Yukon Gold Mashed potatoes

Saffron Rice

## **Vegetables**

(Choice of one)

Seasonal Vegetable Medley Grilled Mixed Vegetables

Broccoli and Baby Carrots

Grilled Asparagus

Chefs Choice of Assorted Desserts

Rolls and Butter

Coffee, Decaf or Tea Upon Request

Restaurant • Lounge • Special Events

All prices are subject to current service charge and current sales tax. Prices are subject to change without notice.