

Buffet Menu

~ All buffet menus served with bread, butter, and appropriate condiments ~

Salads

Roasted Vegetables

Assorted vegetables drizzled with pesto and shaved parmesan

Roasted Beet Salad

Mixed greens, roasted beets, pickled beet, feta cheese, fresh blueberries, toasted pecans with honey balsamic dressing

Roasted butternut Squash Salad

Roasted Squash, fresh herbs, caramelized onions, goat cheese, toasted almonds in a light curried aioli

Classic Caesar

Romaine, shaved parmesan cheese, croutons, bacon bits, fried capers, creamy garlic lemon dressing.

Baby Greens

Cut Artisan greens, sliced cucumber, shredded carrot, shredded beets, tomato, toasted almonds, dried cranberries with Blackberry vinaigrette

Greek Couscous Salad

Cucumber, tomato, bell pepper, red onion, olives and feta cheese in a garlic lemon oregano dressing tossed with couscous

Starches and Hot vegetables

Smashed baby potatoes with parmesan, sour cream and green onion

Caramelized onion, tomato and fresh herb rice pilaf

Fire roasted tomato and chipotle penne with shaved parmesan, roasted peppers and onions

Roasted Kennebec potatoes wedges with coarse salt, cracked black pepper, lemon, rosemary and chili flakes

Roasted vegetable, cashew and dried fruit couscous

Wild mushroom pasta in tarragon cream fresh herbs and shaved parmesan cheese

Seasonal vegetables, tossed in fresh herb and roasted garlic butter

Brussel sprouts baked in a rich white wine parmesan cream with crispy panko

Entrées

Shaved Roast Beef

Roasted garlic, fried rosemary rich pan gravy

Pecan Herb Crusted Salmon

Roasted beet, goat cheese, citrus jalapeño marmalade and mixed herb

Boneless Beef Short Ribs

Topped with onions jam, butter poached wild mushrooms, rich pan gravy served with parmesan smashed baby potatoes

Brined And Roasted Pork Tenderloin

Pickled jalapeño and blueberries, roasted red pepper jelly

Sweet Fennel And Citrus Brined Turkey Breast

Glazed with honey, mustard, and fresh thyme served with cranberry chutney

Roasted Chicken Breast

Crispy bacon, peach compote and fresh herbs

Dessert Menu

Flour-less chocolate cake, blueberry sauce white chocolate ganache

Citrus square with orange cashew brittle and fresh cream

Pumpkin pie bread pudding served warm with ice cream and salted caramel

Trio of truffles

White chocolate cranberry / Dark chocolate peanut butter / Orange chocolate swirl

Baileys cheese cake with coffee chocolate drizzle

Warm apple blueberry crisp

Fresh Fruit platter

Option 1 ~ \$24 /head

Choice of 1 salad
2 Starches and Vegetables
1 Main and 1 Dessert

Option 2 ~ \$34 /head

Choice of 2 salads
2 Starches and Vegetables
2 Mains and 1 Dessert

Option 3 ~ \$44 /head

Choice of 2 salads
3 Starches and Vegetables
2 Mains and 2 Desserts