



cigar bar & grill

Buffet Selections

*With the Buffet Section your guests casually serve themselves from warm chafers.
Each chafing dish serves 10-15 people*

Organic Mixed Greens or

\$65

Grilled Chicken Breast

Hominy, Sun Dried Tomatoes with Pickled Red Onions
Sweet Chipotle Sauce

\$185

Roasted Pork Loin

Polenta Cakes with Red and Yellow Peppers, Sautéed Onions
Oven Baked Garlic-Roma Tomatoes

\$145

Grilled Teris Major - Certified Angus Beef

Roasted Potatoes with Caramelized Onions
Green Chili Tomatillo Salsa

\$195

Basil Pesto Penne Pasta

Roasted red peppers, parmesan cheese, pine nuts

\$85

Seasonal Vegetables

Peppers, Squash, Spinach, Onion & Sautéed Tomatoes

\$85

Saffron or Spanish Rice & Black Beans

\$60

20% gratuity added to final bill