



Buffet Dinners

We are happy to customize a buffet option or adjust any existing buffets to fit your needs

Buffet 1 \$25 per person (includes bread, butter, coffee, hot tea)

- ❖ Garden Salad with two Dressings
- ❖ Spinach Salad with Balsamic Vinaigrette, Cranberries, Blue Cheese and Toasted Pumpkin Seeds
- ❖ Scalloped Potatoes
- ❖ Seasonal Vegetable
- ❖ Flathead Cherry Glazed ham
- ❖ Pasta Primavera (*Vegetarian Option*)

Buffet 2 \$25 per person (includes bread, butter, coffee, hot tea)

- ❖ Garden Salad with two Dressings
- ❖ Kale Salad with Roasted Red Bell Peppers, Parmesan Cheese, and Mandarin Oranges in a Lemon Poppy Seed Dressing
- ❖ Apricot Almond Brown Rice
- ❖ Seasonal Vegetable
- ❖ Dijon Roasted Chicken Breast
- ❖ Pasta with Roasted Butternut Squash in a Sage Cream Sauce (*Vegetarian Option*)

Buffet 3 \$25 per person (includes bread, butter, coffee, hot tea)

- ❖ Garden Salad with two Dressings
- ❖ Spinach Salad with Apple, Carrot and Dried Cranberries and a Citrus Vinaigrette
- ❖ Charred Tomato Pilaf
- ❖ Seasonal Vegetable
- ❖ Cumin Crusted Pork Loin with a Roasted Red Pepper Harissa
- ❖ Homemade Vegetarian Lasagna (*Vegetarian Option*)

Buffet 4 \$28 per person (includes bread, butter, coffee, tea)

- ❖ Garden Salad with two Dressings
- ❖ Spinach Salad with Balsamic Vinaigrette, Cranberries, Blue Cheese, and Toasted Pumpkin Seeds
- ❖ Roasted Fingerling Potatoes
- ❖ Seasonal Vegetable
- ❖ Flank Steak with a Basil and Arugula Pesto
- ❖ Gnocchi and Wild Mushroom Casserole (*Vegetarian Option*)

Buffet 5 \$30 per person (includes bread, butter, coffee, tea)

- ❖ Garden salad with two dressings
- ❖ Classic caesar salad
- ❖ Rosemary mashed potatoes
- ❖ Seasonal Vegetable
- ❖ Red wine braised spare ribs

Buffet 6 \$30 per person (includes bread, butter, coffee, tea)

- ❖ Garden Salad with Two Dressings
- ❖ Chopped Romaine Salad with Bacon, Tomatoes, Onions in a Creamy Parmesan Dressing
- ❖ Garlic Mashed Potatoes
- ❖ Seasonal Vegetable
- ❖ Herbed Prime Rib with Au Jus and Sherry-Horseradish Cream
- ❖ Wild Mushroom Wellington (*Vegetarian Option*)

Buffet 7 \$25 per person (includes bread, butter, coffee, hot tea)

- ❖ Garden Salad with two Dressings
- ❖ Corn on the Cob
- ❖ Baked Beans
- ❖ Potato Salad
- ❖ BBQ Pulled Pork

Buffet 8 \$25 per person (includes bread, butter, coffee, hot tea)

- ❖ Garden Salad with two Dressings
- ❖ Spinach Salad with Apple, Carrot and Dried Cranberries and a Citrus Vinaigrette
- ❖ Creamy Parmesan Polenta
- ❖ Seasonal Vegetable
- ❖ Italian Style Roast Pork Loin

Buffet 9 \$30 per person (includes bread, butter, coffee, tea)

- ❖ Garden salad with two Dressings
- ❖ Spinach Salad with Mint, Dried Cherries, and a Lemon Vinaigrette
- ❖ Apricot Couscous
- ❖ Roast Vegetable Tagine
- ❖ Moroccan Braised Lamb

Buffet 10 \$* Market Value* per person (includes Bread, Butter, Coffee, Tea)

- ❖ Whole Roasted Pig
- ❖ Honey Mustard Slaw
- ❖ Cornbread Muffins
- ❖ Seasonal Vegetable
- ❖ Baked Beans
- ❖ Seasonal Pasta Salad

Buffet 11 \$28 per person(includes bread, butter, coffee, tea)

- ❖ Garden Salad with two Dressings
- ❖ Indian Cucumber Salad
- ❖ Spiced Basmati Rice
- ❖ Curry Roasted Cauliflower
- ❖ Tikka Masala Chicken Breast

**These are our standard buffet menus. Our Chefs can work with you to mix and match from these options, or design a custom menu for your event. We are also happy to provide exciting entree options for guests with dietary restrictions.

Casual Buffet

We are happy to customize a buffet option or adjust any existing buffets to fit your needs

Buffet 8 \$10.50 per person

Soup, Salad, and Bread

- ❖ Tomato Basil and Chicken Noodle Soup
- ❖ Garden Salad with two Dressings
- ❖ Rolls & Crackers

Buffet 9 \$15.00 per person

Taco Bar

- ❖ Seasoned Ground Beef, Chicken, Rice, and Beans with Toppings
- ❖ Garden Salad with two Dressings
- ❖ Add-ons
 - Guacamole (\$4/person)
 - Carne Asada (\$17/person)

Buffet 10 \$13.00 per person

Sandwich Bar

- ❖ Turkey, Ham, Roast Beef with Cheese and Condiments
- ❖ Garden Salad with two Dressings
- ❖ Chips

Buffet 11 \$15.00 per person

Lasagna

- ❖ Traditional Marinara with Italian Sausage and Ground Beef with Mozzarella and Ricotta in Layers of Pasta
- ❖ Garden Salad with two Dressings
- ❖ Crusty French Bread and Butter
- ❖ **Vegetarian Lasagna Available Upon Request

**These are our standard buffet menus. Our Chefs can work with you to mix and match from these options, or design a custom menu for your event. We are also happy to provide exciting entree options for guests with dietary restrictions.