

BUFFET MENU | TIER 2

ENTREES | Select Two

Vegan Tofu Curry (VG),(GF)

Roasted vegetables with garlic and ginger, Thai red curry paste, coconut milk, finished with basil and cilantro

Portobello Mushroom Ravioli (V)

With roasted vegetables served with marinara sauce

Stuffed Chicken Breast (GF)

With sundried tomatoes, spinach, and mozzarella cheese with a creamy sundried tomato sauce

Hand-Carved Black Angus Prime Rib (GF)

Slow-roasted and served with peppered au jus and creamy horseradish *(guest count of 30 or more)*

Lemon Grass Crusted Mahi Mahi

With a rich lemon beurre blanc sauce and tomato caper relish

Hand-Carved Strip of New York (GF)

Herb crusted, finished with a port wine reduction and creamy horseradish sauce

Honey Glazed Salmon (GF)

Baked salmon marinated in gluten free soy sauce, garlic, ginger, honey and scallions, topped with roasted sesame seeds

Oven Roasted Pork Tenderloin Medallion (GF)

Marinated with Dijon mustard, honey, white wine and garlic

SALAD | Select One

Fresh Arugula Salad (V),(GF)

With toasted walnuts, feta crumbles, roasted beets and a raspberry vinaigrette

Butter Lettuce and Juicy Pears (VG),(GF)

With spiced walnuts and a roasted red onion vinaigrette

Little Gem Lettuce with Spiced Walnuts and Blue Cheese (V),(GF)

With balsamic dressing

SIDE DISHES | Select Two

Oven Roasted Tri-Color Fingerling Potatoes

Soft interior and a crisp exterior, accented with thyme (VG),(GF)

Oven Roasted Broccolini (V),(VG),(GF)

Seasoned with sea salt and lemon infused olive oil

Roasted Baby Vegetables Glazed in Garlic

Olive Oil (V),(VG),(GF)

Yellow and green squash, green beans and carrots

Roasted Yukon Gold Potatoes (GF)

Served with applewood smoked bacon and Italian parsley

Wild Mushroom Risotto (V),(GF)

Seasoned with sautéed garlic and parmesan cheese

Includes Rolls & Butter

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU