

BUFFET MENU | TIER 1

ENTREES | Select Two

Garden Pasta (VG), (GF)

Penne pasta tossed with fresh seasonal vegetables and seasoned with tasty herbs and rustic tomato sauce

Tortellini Quattro Formaggio (V)

Cheese tortellini in alfredo sauce, topped with grated parmesan cheese

Enchiladas (Select one choice of chicken, beans, potato, or cheese) (V), (VG), (GF)

Roasted tomatillos, onions, jalapenos and garlic blended, rolled in a gluten free corn tortilla, and finished with fresh cilantro

Champagne Chicken (GF)

Tender chicken breast and organic mushrooms in creamy champagne sauce, topped with local green grapes and parsley

Hand-Carved Tri-Tip (GF)

Marinated with garlic, herbs and olive oil, paired with a red wine reduction and creamed horseradish

Tuscany Cream Chicken (GF)

Tender chicken breast in a cream sauce mixed with cherry tomatoes and fresh spinach

Slow Roasted Pork Loin Rubbed with Smoked Paprika, Dijon Mustard (GF)

Paired with au jus, citrus Dijon mustard

SALAD | Select One

Caesar Salad

Crisp romaine lettuce with shaved parmesan cheese, garlic croutons, Kalamata olives and a basil Caesar dressing

Tender Greens (V), (VG), (GF)

Lettuce varieties with an assortment of shaved seasonal vegetables, cucumber, grape tomatoes, and a light champagne dressing

SIDE DISHES | Select Two

Oven Roasted Seasonal Vegetables (V), (VG), (GF)

With an array of herbs and spices

Roasted Garlic Green Beans with Bacon (GF)

Roasted Red Bliss Potatoes with Rosemary (V), (VG), (GF)

Garlic Mashed Potatoes (V), (GF)

Lemon Rice (V), (GF)

Seasoned with spices, lemon oil and black sesame seeds

Coriander Rice (V), (GF)

Tossed with cilantro pesto

Includes Rolls & Butter

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU