

BUFFET MENU | TIER 2

ENTREES | Select Two

Vegan Sausage Broccoli Ravioli (V), (VG)

Filled with broccoli, vegan mozzarella, tofu, tomatoes and spices

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

Chicken Marsala

Baked tender dark meat chicken cutlet with sliced mushrooms, garlic, shallots in a gravy marsala wine pan 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 zest 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

Mango Salsa Salmon

Oven roasted salmon with a citrus roasted bell pepper beurre blanc topped with fresh mango pico de gallo

Oven Roasted Pork Tenderloin Medallion (GF)

Marinated with Dijon mustard, honey, white wine and garlic

INDIAN ENTREE OPTIONS

Butter Chicken - Tender chicken breast marinated with tandoori and Indian spices in a creamy sauce finish with cilantro

Saag Paneer - Marinated Paneer cheese with Indian spices in a chopped spinach sauce

Vegetable Biryani - With roasted vegetables served with marinara sauce (V)

SALAD | Select One

Fresh Arugula Salad (V), (GF)

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

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

Oven Roasted Broccoli (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

Basmati Rice (V), (VG)

Includes Rolls & Butter

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free
PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU