

# 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 thighs 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** - Basmati rice with mixed vegetables and complex blend of herbs and spices (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