

TIER 1 | BUFFET MENU

ENTRÉES | Select Two

Pasta Primavera (V), (VG) - 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, jalapeños and garlic rolled in a gluten free corn tortilla, 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

Roasted Ham with Pineapple Glaze - Slow-roasted ham with sweet and savory flavors enhanced by a pineapple glaze

SALAD | Select One

Baby Romaine Caesar - Crispy baby romaine lettuce with parmesan cheese, garlic croutons, grape tomatoes and a Caesar dressing

Tender Greens (V), (VG), (GF) - Lettuce varieties with an assortment of shaved carrots, cucumber and grape tomatoes, in 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 Butter and Shaved Almonds (V), (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