

TIER 2 | BUFFET MENU

ENTRÉES | Select Two

Vegan Sausage and 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

Rosemary Garlic and Herb Chicken - Roasted chicken seasoned with herbs in a white wine reduction

Chicken Marsala - Baked tender, dark meat chicken cutlet with sliced mushrooms, garlic, and shallots in a 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 Garlic Cod - Baked cod filet in a creamy lemon garlic butter sauce topped with roasted grape tomatoes and parsley

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

INDIAN ENTRÉE OPTIONS

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

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

Vegetable Biryani (V) - Basmati rice with mixed vegetables and complex blend of herbs and spices

SALAD | Select One

Fresh Arugula Salad (V), (GF) - With toasted walnuts, feta crumbles, roasted beets and a raspberry vinaigrette

Butter Lettuce and Juicy Pear Salad (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 (V), (VG), (GF)
Soft interior and a crisp exterior, accented with thyme

Oven Roasted Broccoli (V), (VG), (GF)
Seasoned with sea salt and lemon infused olive oil

Roasted Baby Vegetables Glazed in Garlic Olive Oil
Yellow and green squash, green beans and carrots (V), (VG), (GF)

Basmati Rice (V), (VG)

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 | (Naan upon request)

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU