

## *Dinner Buffet Menu*

All Buffets are available for a minimum of 35 guests and includes coffee, tea and bread & butter  
Food and beverage prices are subject to 20% service charge and 6% tax  
Guarantee count is due (2) business days prior to event

### *Silver Buffet*

Salad Station Item  
One Main Course Item  
One Vegetable Item  
One Starch Item  
Bread and Butter  
\$20

### *Golden Buffet*

Salads Station Item  
Two Main Course Item  
Two Vegetable Items  
One Starch Item  
Bread & Butter  
\$24

### *Platinum Buffet*

Two Salad Station Items Or One Served to the Table  
Two Main Course Items  
Two Starch Items  
Two Vegetable Items  
Bread and Butter  
\$27

### *Buffet Main Course Selections*

- Stuffed Eggplant-** Mushrooms, brown rice, golden raisins and sunflower seeds
- Chicken Mushroom Marsala-** boneless skinless breast with mushroom and a classic sauce
- Sliced Pork Loin-** brined and roasted pork loin rubbed with herbs and onion
- Grilled Sirloin Steak-** quality, beef grilled to med served with compound butter
- Braised Chicken Coq au Vin-** wine braised chicken with carrots and onion
- Pulled Braised Pork and Root Vegetables-** local pork with a rich sauce of pureed root vegetables
- Cassoulet-** French classic beans with sausage duck confit and pork in savory sauce
- Leek and Potato Crusted Whitefish-** shredded potato and leek over white flaky fish
- Braised Beef Tips-** tender beef tips in a tangy sauce, a classic
- Beef Stroganoff-** tender beef, capers, sour cream over egg noodles
- Four Star Meat Loaf-** ground pork, beef and lamb, tomato sauce and bacon, reinvented classic
- White Fish Puttanesca-** white fleshed fish with tomato, capers and olives
- Shaved Roast Beef-** roasted inside round shaved with natural jus
- Swiss Steak-** seared sirloin with zesty tomato sauce
- Baked Ziti-** Ziti noodles with three cheeses and sautéed squash
- Pepper Salmon with Lemon Confit-** farmed salmon with cured lemons

*Carving Buffets, Salad, Vegetable & Starch Selections listed on reverse side*



## *Carving Buffets*

Carving Buffets include a salad selection, two starches, two vegetables, rolls & butter, coffee and tea  
Add a second carved protein for \$10 (except beef fillet)

- Salt Crust Grilled Salmon \$19
- Whole Pork Loin- with mustard and chutney \$20
- Prime Rib- served with all condiments \$24
- Stuffed Young Turkey- turkey stuffed with fennel and apple \$20
- Shaved Tenderloin- beef tenderloin cooked med rare and cut into medallions \$27
- Leg of Lamb- with jus and chutney \$19
- Glazed Ham- with mustard \$17

### *Salads*

- Greek Pasta
- Caesar Salad
- Mesclun Greens  
*with cherries and pecans*
- Carrot Salad
- Potato Salad
- Broccoli Salad
- Waldorf
- Romaine  
*with Roquefort*
- Three Bean
- Bistro Salad
- Greek Salad
- Pasta Salad
- Cole Slaw
- Fruit Salad

### *Starch*

- Whipped Potato
- Roasted Red Potato with Rosemary
- Steamed Red Potato with Parsley
- Smashed Yukon Potato  
*with caramelized onion*
- Apple Fennel Gratin
- Saffron Swirled Potato
- Cheddar Twice Baked
- Maple Roasted Sweet Potato
- Au Gratin Potato
- Rice Pilaf
- Coconut Rice
- Brown Rice
- House Made Mac and Cheese

### *Vegetable Sides*

- Seasonal Vegetable Melange
- Roasted Root Vegetables
- Sugar Snap Peas *with Julienne Carrots*
- Grilled Summer Vegetables
- Winter Squash Puree
- Creamed Spinach
- Cauliflower Gratin
- Maple Glazed Carrots
- Green Bean Casserole
- Blanched Green Beans

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