

# BUFFET DINNERS

FOR IN HOUSE PARTIES OF 30 to 200

Please select a tier and fill in your choices. All menu options and descriptions can be found on the following pages. Tapas platters are also listed, and can be added a la carte to any tier.

- TIER 1**  
\$55 per person
- 2 ENTRÉES
- 2 SIDES

## ENTRÉES

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

## SIDES

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

- TIER 2**  
\$65 per person
- 2 ENTRÉES
- 2 SIDES
- 1 SALAD or
- 1 DESSERT

## ENTRÉES

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

## SALAD OR DESSERT

- 1 \_\_\_\_\_

## SIDES

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

- TIER 3**  
\$80 per person
- 3 ENTRÉES
- 3 SIDES
- 1 SALAD
- 2 DESSERTS

## ENTRÉES

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_

## SALAD

- 1 \_\_\_\_\_

## DESSERTS

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

## SIDES

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_



# BUFFET DINNERS

## MENU SELECTIONS

### ENTRÉES

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**BACON WRAPPED MEATLOAF**

Zesty BBQ Glaze  
Hickory Smoked Bacon  
Fried Onion Strings  
Scallion Garnish

**CHICKEN FLORENTINE\***

Roasted Chicken  
Sautéed Spinach  
Parmesan Cream  
Fresh Chopped Herbs

**PRIME RIB\***

Herb Encrusted  
House Au Jus  
Horseradish Cream

**ROASTED NY STRIP\***

Roasted Garlic Stuffed  
Herb Au Jus  
Horseradish Cream

**SALMON FLORENTINE\***

Roasted Canadian  
Atlantic Salmon  
Sautéed Spinach  
Parmesan Cream

**PAN SEARED CHICKEN\***

Seared Chicken Breast  
Parmesan Cream Sauce  
Fresh Herbs

**NASHVILLE HOT CHICKEN\***

House Brined & Seasoned Tenders  
Prepared Nashville Hot Pickle  
Chips / Texas Toast / Ranch

**TRUFFLED MAC & CHEESE**

House Baked Mac & Cheese  
Goat Cheese Cream Sauce  
Toasted Herbed Bread Crumbs  
Truffle Oil

**PAN SEARED SALMON\***

Fresh Canadian Atlantic Salmon  
Citrus Herb Encrusted  
House Garlic Aioli

**CAJUN CHICKEN GNOCCHI**

Grilled Chicken  
Potato Gnocchi  
Bell Peppers / Onions  
Cajun Cream Sauce  
Shaved Parmesan  
Fresh Herbs

### SIDES

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White Cheddar Mash

Roasted Vegetable Medley

Garlic Sautéed Green Beans

Maple Glazed Carrots

Garden Vegetable Quinoa

Lemon Parmesan Asparagus



\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

# BUFFET DINNERS

## ADDITIONAL COURSES

## TAPAS

To add a tapas course to your menu, please choose from the tapas course menu. These can be added in any quantity you like and are a la carte pricing.

## SALADS

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### CREAMY PARMESAN

- Chopped Romaine Lettuce
- Grape Tomatoes
- Shaved Parmesan
- Toasted Croutons
- Capers
- Hickory Smoked Bacon
- Creamy Garlic Parmesan Dressing

### AMERICANA

- Mixed Greens
- Shredded Cheese
- Grape Tomatoes
- House Croutons
- Cucumber Slices
- Choice of Italian or Ranch

### PEAR & GORGONZOLA

- Mixed Greens Sliced Pears / Craisins
- Gorgonzola Cheese
- Candied Walnuts
- Balsamic Vinaigrette

## DESSERTS

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### KEY LIME BITES

- Macadamia Coconut Key Lime Pie
- Strawberry Sauce
- Whipped Cream

### FUDGE BROWNIE BITES

- Ganache Drizzled
- Raspberry / Blueberry
- Mint Chiffonade

### CHEESECAKE BITES

- Assorted Miniature Cheesecakes

