

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
\$45 per person
2 ENTRÉES
2 SIDES

ENTRÉES

1 _____
2 _____

SIDES

1 _____
2 _____

TIER 2
\$50 per person
2 ENTRÉES
2 SIDES
1 SALAD or
1 DESSERT

ENTRÉES

1 _____
2 _____

SALAD OR DESSERT

1 _____

SIDES

1 _____
2 _____

TIER 3
\$65 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

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

CEDAR ROASTED SALMON*

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

White Cheddar Mash

Roasted Vegetable Medley

Garlic Sautéed Green Beans

Roasted Fingerling Potatoes

Lemon Parmesan Broccolini

*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

CREAMY CAESAR

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

PEAR & GORGONZOLA

Mixed Greens Sliced Pears / Craisins
Gorgonzola Cheese
Candied Walnuts
Balsamic Vinaigrette
House Garlic Bread

AMERICANA

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

SPINACH & STRAWBERRY

Fresh Spinach
Sliced Strawberries
Goat Cheese / Shallots
Candied Walnuts
Pomegranate Vinaigrette
House Garlic Bread

DESSERTS

KEY LIME BITES

Macadamia Coconut Key Lime Pie
Strawberry Sauce
Whipped Cream

CHEESECAKE BITES

Assorted Miniature Cheesecakes

FUDGE BROWNIE BITES

Ganache Drizzled
Raspberry / Blueberry
Mint Chiffonade

