



## Buffets

TEN PERSON MINIMUM.

PLATED LUNCHES AVAILABLE UPON REQUEST.

### **BUFFET \$30/person**

SERVED WITH:

- ♦ Assorted Fresh Bread and Butter
- ♦ Sliced Seasonal Fruit
- ♦ Mixed Green Salad with Seasonal Garnish and Balsamic Vinaigrette
- ♦ Cookies and Brownies
- ♦ Assorted Soda and Water

### **PROTEIN (CHOOSE TWO)**

- ♦ Sautéed Salmon
- ♦ Roasted Pork Loin
- ♦ Grilled Chicken Breast
- ♦ Grilled Hanger Steak

### **ASSORTED SALADS & ANTIPASTI (CHOOSE TWO)**

- ♦ Grilled Provençal Vegetables
- ♦ Toasted Couscous, Dried Fruits, Crushed Roasted Almonds, Mint and Citrus
- ♦ Green Bean Almondine
- ♦ Caramelized Forest Mushrooms, Roasted Eggplant, Olives, and Herbs
- ♦ Chickpeas, Dried Fruits, Roasted Nuts, Citrus
- ♦ Potato Salad with Chives, Crème Fraiche, Bacon, and Cheddar
- ♦ Chef's Choice Pasta Salad

### **HOT BUFFET \$38/person**

SERVED WITH:

- ♦ Mixed Green Salad with Seasonal Garnish, Balsamic Vinaigrette
- ♦ Chef's Choice Pasta Salad

### **ANTIPASTI**

CHOOSE TWO FROM THE LIST ON THE LEFT

### **SIDES (CHOOSE TWO)**

- ♦ Pommes Puree
- ♦ Sautéed Haricot Verts
- ♦ Market Vegetable
- ♦ Rosemary Roasted Red Potatoes

### **ENTREE (CHOOSE TWO)**

- ♦ Coq au Vin
- ♦ Grilled Bistro Steak
- ♦ Sautéed Salmon
- ♦ Seasonal Risotto
- ♦ Pork Tenderloin
- ♦ Roasted Chicken Breast

### **DESSERT (CHOOSE ONE)**

- ♦ Cookies and Truffles
- ♦ Seasonal Bread Pudding
- ♦ Cheesecake
- ♦ Chocolate Mousse Cake

