

# Buffet Menu

~ All buffet menus served with bread, butter, and appropriate condiments ~

## Salads

### *Roasted Vegetables*

Assorted vegetables drizzled with pesto and shaved parmesan

### *Roasted Beet Salad*

Mixed greens, roasted beets, pickled beet, feta cheese, fresh blueberries, toasted pecans with honey balsamic dressing

### *Roasted butternut Squash Salad*

Roasted Squash, fresh herbs, caramelized onions, goat cheese, toasted almonds in a light curried aioli

### *Classic Caesar*

Romaine, shaved parmesan cheese, croutons, bacon bits, fried capers, creamy garlic lemon dressing.

### *Baby Greens*

Cut Artisan greens, sliced cucumber, shredded carrot, shredded beets, tomato, toasted almonds, dried cranberries with Blackberry vinaigrette

### *Greek Couscous Salad*

Cucumber, tomato, bell pepper, red onion, olives and feta cheese in a garlic lemon oregano dressing tossed with couscous

## Starches and Hot vegetables

Smashed baby potatoes with parmesan, sour cream and green onion

Caramelized onion, tomato and fresh herb rice pilaf

Fire roasted tomato and chipotle penne with shaved parmesan, roasted peppers and onions

Roasted Kennebec potatoes wedges with coarse salt, cracked black pepper, lemon, rosemary and chili flakes

Roasted vegetable, cashew and dried fruit couscous

Wild mushroom pasta in tarragon cream fresh herbs and shaved parmesan cheese

Seasonal vegetables, tossed in fresh herb and roasted garlic butter

Brussel sprouts baked in a rich white wine parmesan cream with crispy panko

## Entrées

### *Shaved Roast Beef*

Roasted garlic, fried rosemary rich pan gravy

### *Pecan Herb Crusted Salmon*

Roasted beet, goat cheese, citrus jalapeño marmalade and mixed herb

### *Boneless Beef Short Ribs*

Topped with onions jam, butter poached wild mushrooms, rich pan gravy served with parmesan smashed baby potatoes

### *Brined And Roasted Pork Tenderloin*

Pickled jalapeño and blueberries, roasted red pepper jelly

### *Sweet Fennel And Citrus Brined Turkey Breast*

Glazed with honey, mustard, and fresh thyme served with cranberry chutney

### *Roasted Chicken Breast*

Crispy bacon, peach compote and fresh herbs

## Dessert Menu

Flour-less chocolate cake, blueberry sauce white chocolate ganache

Citrus square with orange cashew brittle and fresh cream

Pumpkin pie bread pudding served warm with ice cream and salted caramel

### *Trio of truffles*

White chocolate cranberry / Dark chocolate peanut butter / Orange chocolate swirl

Baileys cheese cake with coffee chocolate drizzle

Warm apple blueberry crisp

Fresh Fruit platter

### **Option 1 ~ \$22 /head**

Choice of 1 salad  
2 Starches and Vegetables  
1 Main and 1 Dessert

### **Option 2 ~ \$32 /head**

Choice of 2 salads  
2 Starches and Vegetables  
2 Mains and 1 Dessert

### **Option 3 ~ \$42 /head**

Choice of 2 salads  
3 Starches and Vegetables  
2 Mains and 2 Desserts