BUFFET LUNCH + DINNER

lunch \$41 per person dinner \$45 per person

BEVERAGES

brewed regular + decaf coffee

herbal teas + soft drinks

SALAD choice of one

burrata

baby arugula, heirloom tomato, garlic balsamic vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion, cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton, shaved parmesan

wedge

iceberg, sweet pecans, bacon, caramelized onion, heirloom tomato, bleu cheese

SIDES choice of two

seasonal vegetable

roasted potatoes

mashed potatoes

penne vodka

cheese tortellini alfredo

ENTREES choice of three

BEEF choose one

short ribs

caramelized shallot jus

braised beef tips

cremini

prime rib chef attendant fee \$125 carving station

beef tenderloin upcharge of \$7 per person

CHICKEN choose one

pan seared chicken

sundried tomato cream

roasted chicken

lemon + herb

chicken marsala

airline chicken breast, wild mushrooms, marsala wine

SEAFOOD choose one

salmon

teriyaki glaze

mahi mahi

mango salsa

dietary restrictions may be honored upon request

DESSERT

platter of cannolis, cheesecake bites & brownie bites served buffet style

