

# *Dinner Buffet*

## *Soup & Salad*

fresh bread selections with butter, olive oil, balsamic

### **Field Greens Salad**

cashews, currants, scallions, strawberries, smoky blue cheese and raspberry vinaigrette

### **Vegetable Salad**

asparagus, avocado, tomato, fresh herbs, baby greens, pecans jicama, green apple, zucchini, scallions, feta, citrus vinaigrette

### **Savory Tomato Soup**

slightly spicy-not sweet, fresh basil

### **Potato Leek Soup**

with smoked salmon, scallions, crème fraiche

## *Entrées*

### **Braised Boneless Beef Short Ribs**

slow-cooked with a cabernet rosemary reduction

### **Penne Primavera**

penne pasta with seasonal market vegetables and a 3-cheese crème sauce or a fresh pomodoro sauce

### **Roasted Halibut**

with a sage and hazelnut brown butter

**Roasted Boneless Chicken Breast**

with a tarragon and crimini mushroom crème sauce

**Blackened Pork Tenderloin**

with a dijon mustard sauce

*Accompaniments*

**Roasted Yukon Gold Potato Squares**

olive oil, fresh rosemary, shallots and garlic

**Roasted Market Vegetables**

balsamic drizzle

**Brown Rice & Quinoa**

shallots, red bell pepper, herbs de provence

*Desserts*

**Chocolate Fondant Cake**

**Lemon Tarts**

Created by Chef Craig Kohut