



Buffet

Entrées

Choice of two (2)

Chicken

Apricot - pan-seared chicken breast covered with our exclusive apricot sauce

Marsala - pan-seared chicken breast served with a mushroom marsala sauce

Herb & Garlic - charbroiled chicken breast marinated in garlic and herbs

Parmesan Crusted - baked chicken breast rolled in parmesan breading

Florentine - parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

Southwest - baked chicken breast rolled in southwestern spices, drizzled with chipotle adobo cream sauce and served with corn salsa

Champagne - pan-seared chicken breast covered with a champagne cream sauce

Tuscan - pan-seared chicken breast covered with a parmesan cream sauce with sundried tomatoes, capers and spinach

Beef

London Broil - pan-seared marinated flank steak

Roast Beef - slow cooked roast beef covered with beef gravy

Tri Tip - coffee braised tri tip with a red wine demi-glace

Salmon

Pan-Seared Fresh Atlantic Salmon - Choice of maple bourbon glazed, lemon garlic cream sauce, seafood cream sauce or mixed herb chimichurri

Lunch - \$25

Dinner - \$29

Sides

Starch

Choice of one (1)

Buttered Wild Rice

Garlic Smashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Whipped Potatoes with Gravy

Smoked Cheddar Mashed

Vegetables

Choice of two (2)

Green Beans

Maple Bourbon Glazed Carrots

Roasted Broccoli Florets

Sautéed Mixed Vegetables

Fresh Steamed California Blend

Parmesan Roasted Cauliflower

Brussel Sprouts Gratin

Salad

Choice of one (1)

Tossed Garden Greens

Caesar Salad

Italian Tossed Salad

Cranberry Feta Spring Salad

Apple Walnut Bleu Cheese Spring Salad

Included with every buffet:

Chef's Choice Salad

Chef's Choice Assorted Desserts

Fresh Baked Rolls

Coffee and Tea

Add Carved Choice Beef Tenderloin or Prime Rib

Additional - \$12

Price subject to market fluctuation

All Prices Subject to Change

Please add 20% Gratuity and 7% Sales Tax to Total