Buffet
(35 person minimum)

Entrées
Choice of two (2)

Chicken

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

Parmesan Crusted - *baked chicken breast rolled in parmesan breading*

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

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

Marsala - *pan-seared chicken breast covered with a mushroom marsala sauce*

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

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

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

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 glaze, lemon garlic cream sauce, seafood cream sauce or mixed herb chimichurri*

Lunch - $27
Dinner - $30

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
Sauteed Mixed Vegetables
Fresh Steamed California Blend
Parmesan Roasted Cauliflower
Brussels Sprouts Gratin

Salad
Choice of one (1)
Tossed Garden Greens
Caesar Salad
Italian Tossed Salad
Cranberry Feta Spring Salad
Strawberry Pecan Chèvre

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 - $13
Price subject to market fluctuation

All Prices Subject to Change
Please add 20% Gratuity and 7% Sales Tax