



Buffet Menu

SALAD COURSE

Select One

LYMAN ORCHARDS PEAR SALAD

Field greens, poached Lyman Orchards pears, candied walnuts, radish, Tres Leches cheese, fig balsamic vinaigrette

AUTUMN BURRATA ❖

Roasted squash, frisée, toasted pepitas, apple honey vinaigrette, grilled sourdough

LYMAN ORCHARDS APPLE SALAD

Field greens, Lyman Orchards apples, candied pecans, dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

FARMHOUSE SALAD

Field greens, red onions, tomatoes, cucumbers, carrots, shaved Pecorino, toast point, fresh herbed vinaigrette



ENTRÉE COURSE

Select Four

PENNE A LA VODKA

Slow simmered tomatoes, Parmesan cream reduction

RIGATONI BOLOGNESE

Sausage and beef ragu, whipped ricotta

ROASTED PRIME RIB ❖

Garlic and chive whipped potato, fresh herb au jus, carved to order

GRILLED BEEF TENDERLOIN ❖

Garlic rub, garlic and chive whipped potato, port wine demi glacé, carved to order

BRAISED SHORT RIB

Sweet potato mash, hot honey fried brussels sprouts, Korean BBQ sauce

ROASTED PORK LOIN

Rosemary and sage rub, spaghetti squash, roasted apples

LYMAN ORCHARDS CHICKEN

Lyman's apple and aged cheddar stuffing, cranberry farro pilaf, apple dijon pan reduction

HERB ROASTED CHICKEN BREAST

Roasted root vegetables and potatoes, garlic thyme jus

CHICKEN JACQUELINE

Zucchini and caper salad, farro pilaf, lemon balm butter

GRILLED SWORDFISH

Roasted acorn squash, kale, caramelized onions, black rice, toasted quinoa, whipped pumpkin butter

PAN SEARED ATLANTIC SALMON

Parsnip purée, roasted broccolini, maple grain mustard glaze

Plant based option available upon request

PUMPKIN POLENTA BOWL

Roasted butternut squash, kale and apples, port wine and fig glaze

In Addition To Four Entrees