

# **BUFFET MENU**

# **SALAD COURSE**

{ Please select one }

# Lyman Orchards Pear Salad © ®

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

#### Farmhouse Salad ♥

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

# Lyman Orchards Apple Salad ® V N

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

### Autumn Burrata (market price) **(W)**

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

# **ENTRÉE COURSE**

{ Please select four }

## Penne a la Vodka 🕏

slow simmered tomatoes. Parmesan cream reduction

### Grilled Beef Tenderloin (market price) GF

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

#### Braised Short Rib @

sweet potato mash, hot honey fried brussel sprouts Korean BBQ sauce

# Herb Roasted Chicken Breast @ @

roasted root vegetables and potatoes garlic thyme jus

# Chicken Jacqueline

Milanese style, traditional piccata sauce fresh greens salad, Pecorino and fresh lemon

#### Grilled Swordfish @

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

# Rigatoni Bolognese

sausage and beef ragu, whipped ricotta

# Roasted Prime Rib (market price) @

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

#### 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

#### Seared Atlantic Salmon @

parsnip puree, roasted broccolini maple grain mustard glaze

# **PLANT BASED** Option Included to Accommodate Guests with Special Dietary Needs and Preferences

#### Pumpkin Polenta Bowl

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

(P)(V)(G)(F)















