



Buffet Menu

SALAD COURSE

Select One

SPRING BEET SALAD

Fresh greens, roasted beets, pickled onion, peppered goat cheese, toasted almonds, white balsamic vinaigrette

SUGAR SNAP PEA SALAD

Field greens, sugar snap peas, bell peppers, fennel, tres leches cheese, lemon vinaigrette

BURRATA SALAD ♦

Pancetta crisp, dried figs, micro arugula, honey-dijon vinaigrette, focaccia

FARMHOUSE SALAD

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



ENTRÉE COURSE

Select Four

PENNE A LA VODKA

Slow simmered tomatoes, Parmesan cream reduction

PENNE PRIMAVERA

Spring vegetable ragout, fresh herbs, evoo, whipped lemon ricotta

GRILLED BEEF TENDERLOIN ♦

Rosemary rub, garlic and chive whipped potato, shallot bordelaise, carved to order

BRAISED SHORT RIB

Garlic and chive whipped potato, grilled asparagus ancho chili and molasses reduction

ROASTED PRIME RIB ♦

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

ROASTED PORK LOIN

Garlic and basil rub, new potato and vegetable hash, honey balsamic drizzle

HERB ROASTED CHICKEN BREAST

Roasted fennel and potatoes, garlic thyme jus lié

CHICKEN JACQUELINE

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

PAN SEARED CHICKEN

Spinach, artichokes, crisp prosciutto, wild rice pilaf, lemon herb pan sauce

ATLANTIC SALMON

Blistered tomato and spinach couscous, orange rosemary oil

Plant based option available upon request

ROASTED CORN POLENTA BOWL

Asparagus, mushroom, and caramelized onion ragout, lemon dijon reduction

In Addition To Four Entrees