



Buffet Menu

SALAD COURSE

Select One

LYMAN ORCHARDS PEAR SALAD
field greens, poached Lyman Orchards pears, candied walnuts, Tres Leches cheese, fig balsamic vinaigrette

LYMAN ORCHARDS APPLE SALAD
field greens, Lyman Orchards apples, dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

FARMHOUSE SALAD
field greens, red onions, tomatoes, cucumbers, carrots, Parmesan crusted toast point, fresh herbed vinaigrette



ENTRÉE COURSE

Select Four

PENNE A LA VODKA
slow simmered tomatoes, Parmesan cream reduction

RIGATONI BOLOGNESE
sausage & beef ragu, whipped ricotta

ROASTED PRIME RIB ♦
fresh herb au jus & horseradish cream, carved to order

GRILLED BEEF TENDERLOIN ♦
port wine demi-glace & horseradish cream, carved to order

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

ROASTED PORK LOIN
rosemary & sage rub, spaghetti squash, roasted apples

LYMAN ORCHARDS CHICKEN
Lyman's apple & aged cheddar stuffing, cranberry farro pilaf, apple dijon pan reduction

HERB ROASTED CHICKEN BREAST
roasted root vegetables & potatoes, garlic thyme jus

CHICKEN JACQUELINE
Milanese style, traditional piccata sauce, Pecorino & fresh lemon

GRILLED SWORDFISH
delicata squash, kale, caramelized onions & rice, toasted quinoa, whipped pumpkin butter

PAN SEARED ATLANTIC SALMON
parsnip purée, roasted broccolini, maple grain mustard glaze

Plant based option available upon request

STUFFED DELICATA SQUASH
tikka masala ragout with rice, red pepper marinara, fresh herbs

In Addition To Four Entrées