



Buffet Menu

SALAD COURSE

Select One

SPRING BEET SALAD

fresh greens, golden beets, pickled onion, goat cheese, toasted almonds, white balsamic vinaigrette

SUGAR SNAP PEA SALAD

field greens, sugar snap peas, bell peppers, fennel, Asiago cheese, lemon 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

PENNE PRIMAVERA

spring vegetable ragout, fresh herbs, EVOO, whipped lemon ricotta

GRILLED BEEF TENDERLOIN

shallot bordelaise & horseradish cream, carved to order

BRAISED SHORT RIB

garlic & chive whipped potato, grilled asparagus ancho chili & molasses reduction

ROASTED PRIME RIB

fresh herb au jus & horseradish cream, carved to order

ROASTED PORK LOIN

garlic & basil rub, new potato & vegetable hash, honey balsamic drizzle

HERB ROASTED CHICKEN BREAST

roasted fennel & potatoes, garlic thyme jus lié

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, Pecorino & fresh lemon

PAN SEARED CHICKEN

spinach, artichokes, crisp prosciutto, shaved Asiago, wild rice pilaf, lemon herb pan sauce

ATLANTIC SALMON

Moroccan spices, chickpeas & blistered tomatoes, orange glaze

Plant based option available upon request

ROASTED CORN POLENTA BOWL

asparagus, mushroom, tomatoes, sautéed kale, & fresh herbs

In Addition To Four Entrées