

dinner

BUFFET DINNERS



Accompanied by artisan breads, sweet and herbed butters

Choose from the following items to create your own signature buffet. 25 person minimum.

SELECT THREE COLD DISHES

Garden Salad topped with Assorted Grilled Vegetables, Shredded Smoked Gouda

Bocconcino and Marinated Cherry Tomato Salad with Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar Reduction **Four Bean Salad** Haricot Vert, Yellow Wax Beans, Cannellini Beans, Garbanzo Beans, Sun-Dried Tomato and Fresh Herbs **Orzo**

and Baby Spinach & Orecchiette Pasta Marinated Grilled Peppers, Black and Kalamata Olives, Green Onion **Baby Greens** Crumbled Bleu Cheese, Candied Walnuts and Dried Cranberries **Mixed Greens and Vegetables** Shredded Carrots, Cherry Tomatoes, Sliced Mushrooms, Shredded Cheese and Crispy Bacon, House Garlic Croutons

Dressings Caesar, Raspberry Vinaigrette, Thousand Island, Bleu Cheese, Honey Mustard and Ranch **Chef Signature Dressings** Champagne Berry Vinaigrette, Citrus Vinaigrette, Italian Balsamic Vinegar Reduction and Salsa Ranch

SELECT THREE HOT ENTREES

Pan Seared Chicken Breast Mushroom Marsala Sauce **Chicken Picatta** Lemon Caper Buerre Blanc **Mandarin Grilled Chicken** Sweet Ancho Chili Glaze **Chicken Florentine** Citrus-Pear Sauce **Yellow Tail Tuna** Fresh Fruit Salsa **Pan Seared Salmon** Dill Buerre Blanc **Macadamia Nut Crusted Mahi-Mahi** Sweet Coconut Curry Sauce **Roasted Halibut** Pineapple Chutney **Flat Iron Steak** Crispy Onions **Herb Roasted Lamb Loin** Demi Balsamic Reduction **Pork Tenderloin** Apple and Fennel Chutney **Grilled Vegetable Penne Pasta** Marinara

SELECT AN ACCOMPANIMENT

Garlic and Shallot Whipped Mashed Potatoes
Herb Roasted Potatoes
Roasted Root Vegetables
Wild Rice Pilaf

Chef Signature Potato Whipped Mashed Potatoes, Crispy Pancetta, Chives, Cheddar Cheese and Sour Cream

SELECT A VEGETABLE

Grilled Asparagus with Cherry Tomato
Blue Lake String Beans and Yellow Wax Beans
Seasonal Vegetable Medley
Carrot Coins

DESSERT

Assorted Miniature French Pastries and Specialty Cookies
\$44 per person



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PLATED DINNERS



*Accompanied by artisan breads, sweet and herbed butters
All Prices Per Person*

SELECT A SALAD

Baby Greens Crumbled Bleu Cheese, Caramelized Walnuts, Dried Cranberries and Raspberry Vinaigrette **Classic Caesar Salad** Caesar Dressing **Butter Lettuce Salad** Cherry Tomato and Crispy Onion, Ranch Dressing and Raspberry Vinaigrette **Mixed Greens** Sliced Strawberries, Bleu Cheese, Caramelized Pecans and Balsamic Vinaigrette

SELECT A MAIN COURSE

Our Chef will expertly match accompaniments to your choice

Pan Seared Chicken Breast Mushroom Marsala Sauce \$35
Chicken Picatta Lemon Caper Buerre Blanc \$35
Mandarin Grilled Chicken Ancho Chili Glaze \$35
Chicken Florentine Citrus-Pear Sauce \$35
Chicken Wellington Mushroom Duxelle, Pate Maison, Wrapped in Flaky Puff Pastry \$39
Pan Seared Salmon Dill Buerre Blanc \$35
Macadamia Nut Crusted Mahi-Mahi Sweet Coconut Curry Sauce \$35
Roasted Halibut Pineapple Chutney \$39
Shrimp or Crab Cakes Ginger-Tomato Remoulade \$39
Flat Iron Steak Crispy Onions Classic Béarnaise \$35
Bacon Wrapped Filet Mignon Demi Glace \$43
Classic Prime Rib Horseradish Cream, served medium \$43
Herb Roasted Lamb Loin Mustard Sauce \$47
Stuffed Pork Tenderloin Mascarpone and Fresh Herbs, Madeira Mushroom Sauce \$43

OR, SELECT A COMBINATION ENTREE

Salmon Filet and Petite Filet Mignon Dill Buerre Blanc and Wild Mushroom Demi Glace \$45
Jumbo Lump Crab Cake and Seared Chicken Breast Citrus Buerre Blanc and Fruit Relish \$45
Grilled Petite Filet Mignon and Seared Chicken Breast Béarnaise and Roasted Red Pepper Cream \$45
Shrimp Cake and Grilled Petite Filet Mignon Fruit Coulis and Hotel Butter \$47

CHOOSE A DESSERT

Caramel Fudge Brownie Cheesecake
Dulce de Leche
Fresh Fruit Tart (Seasonal)
Candied Cranberry Orange Tart (Seasonal)
Pumpkin or Pecan Tart (Seasonal)
Triple Chocolate Mousse Cake
Fresh Strawberry Shortcake (Seasonal)
Lemon and White Chocolate Cake
Tiramisu Cups
Chocolate Molten Cake dusted with Cocoa Powder and Crème Anglaise
(Add \$2 to entrée pricing)



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DINNER ENHANCEMENTS



*Why Not? Add a Course to your Plated Dinner Selection
Prices Per Person*

Chilled Gazpacho Crispy Bruschetta Toast \$5

Ceviche "Cocktail" \$8

Basil Wrapped Grilled Jumbo Shrimp \$8

Crab or Shrimp Cake Truffle Oil \$8

Roasted Red Pepper Soup Goat Cheese Crostini \$6

Skewered Buffalo Mozzarella Bruschetta \$6

SELECTED WINES

**Trincherio®
Napa Valley**

Chardonnay
Cabernet Sauvignon
Pinot Noir
\$35/bottle

**Chateau St. Michelle®
Washington State**

Chardonnay
Cabernet Sauvignon
Merlot
\$50/bottle

**Sterling Vineyards®
Napa Valley**

Chardonnay
Cabernet Sauvignon
\$55/bottle

