

DINNER BUFFETS

DINNER BUFFET I

(Minimum of 25 guests)

An additional \$3.50 per person will be added for buffets of less than 25 guests

SALADS

Mixed Baby Greens, Smoked Provolone, Granny Smith Apples, Candied Pistachios,
Whole Grain Honey Mustard Vinaigrette (VGT/GF)

Baby Spinach, Feta Cheese, Roasted Cherry Tomatoes,
Balsamic Vinaigrette (VGT/GF)

House Made Caesar Salad,
Asiago Cheese, Sourdough Croutons

ENTREES

Shrimp Scampi with Lemon Chive Rice
Marinated Skirt Steak
Pancetta Wrapped Breast of Chicken with Brandy-Peppercorn Cream

Roasted Rosemary Potatoes,(VGT/GF)
Fresh Seasonal Vegetables(VGT/GF)

Sourdough Bread with Fresh Creamery Butter

Premium Assortment of Home Made Desserts

Peerless® Freshly Brewed Coffee and a Selection of Teas

\$55.00 per person

These prices do not include taxes or gratuity. 21% gratuity will be added and 8.5% tax rate

DINNER BUFFET II

(Minimum of 25 guests)

An additional \$3.50 per person will be added for buffets of less than 25 guests

SALADS

Radicchio and Baby Spinach, Pinenuts, Pancetta, Garlic Chips, Herb Balsamic Vinaigrette

Arugula Antipasto Salad, Piquillo Peppers, Truffled Mozzarella, Country Olives,
Marinated Artichoke Hearts (VGT/GF)

House Made Caesar Salad
Asiago Cheese, Sourdough Croutons

ENTREES

Grilled Salmon, Shaved Fennel, Champagne-Caviar Crème(GF)
Slow Roasted Kurabota Pork Loin with Pear Chutney
SLOW-ROASTED CROSS RIB ROAST, Cabernet Sauvignon Reduction, Creamy Horseradish

Yukon Potato Gratin(VGT/GF)
Seasonal Vegetables(VGT/GF)

Sourdough Bread with Fresh Creamery Butter

Premium Assortment of Home Made Desserts

Peerless® Freshly Brewed Coffee and a Selection of Teas

\$65.00 per person

These prices do not include service charge or current state sales tax

DINNER BUFFET III

(Minimum of 25 guests)

An additional \$3.50 per person will be added for buffets of less than 25 guests

SALADS

Mixed Baby Greens, Whole Grain Honey Mustard Vinaigrette, Candied Pistachios
Smoked Provolone, Granny Smith Apples (VGT/GF)

Romaine Lettuce and Arugula, Red Seedless Grapes, Toasted Almonds, Champagne Vinaigrette
(VGT/VEG/GF)

House Made Caesar Salad
Asiago Cheese, Sourdough Croutons

ENTREES

Macadamia Nut Crusted Seasonal Finfish with Brown Butter
Filet Mignon with Bogle Pinot Noir Butter
Herb Grilled Chicken Breast, Sautéed Spinach, Sun Dried Tomato Pesto,
Toasted Pine Nuts(GF)

Roasted Rosemary Potatoes,
Jasmine Rice(VGT/VEG/GF)
Fresh Seasonal Vegetables (VGT/GF)

Sourdough Bread with Fresh Creamery Butter

Premium Assortment of Home Made Desserts

Peerless® Freshly Brewed Coffee and a Selection of Teas

\$70.00 per person

These prices do not include service charge or current state sales tax