

SALAD SELECTIONS

select one of the following (included in package, placed on buet)

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| Mixed Lettuces Grape Tomatoes Shredded Carrots | Baby Spinach Bacon Hard Cooked Egg |
| Baby Lettuces Strawberries Almonds | Baby Lettuces Black Olives Artichoke Hearts |
| Classic Caesar Salad Shredded Parmesan | Baby Spinach Arugula Roasted Baby Carrots Shaved Celery Red Quinoa |
| Romaine Lettuce Bacon Hard Cooked Egg Caesar Vinaigrette | Kale Caesar Salad Shredded Parmesan Creamy Caesar Dressing |

DRESSING OPTIONS

choice of

- | | |
|----------------------------------|-------------------------------|
| GREEN GODDESS | DIJON BALSAMIC |
| HOUSEMADE RANCH | CREAMY CAESAR |
| LEMONY CELERY VINAIGRETTE | BLACK PEPPERCORN RANCH |



UPGRADE TO SPECIALTY SALAD

starting at an additional \$2.95 per person

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| Vegetable Ribbon Salad | Bibb Lettuce Charred Vegetables Chevre' Remoulade Vinaigrette |
| Baby Lettuces Blue Cheese Walnuts Grilled Farro | Romaine Lettuces Candied Bacon Black Pepper Parmesan Dressing |
| Baby Spinach Pickled Red Onion Goat Cheese Mandarin Oranges | Heirloom Caprese Salad (seasonal) |
| Watermelon and Cucumber (seasonal) | |

ENTREES

choice of two entrees

CHICKEN

CHAMPAGNE CHICKEN
mushroom cream sauce

CHICKEN A LA FORESTIERRE
bacon | shallots | white wine | parsley
| mushrooms | pan jus

CHICKEN BRUSCHETTA
slow roasted tomatoes | garlic

CHICKEN MARSALA
wild mushrooms | thyme | marsala | cream

APRICOT GLAZED CHICKEN
herbs | butter | shallots

SEAFOOD

MEDITERRANEAN SALMON CAKES
sweet mustard aioli

BAKED TILAPIA
tomato basil cream

BAKED TILAPIA
preserved lemon relish

BEEF | PORK

SLICED ROASTED TOP ROUND OF BEEF
sauce bordelaise

BEEF BOURGUIGNON
red wine sauce

BEEF STROGANOFF
mushrooms | sour cream

HERB-MARINATED BEEF TENDERLOIN SKEWERS

CIDER BRINED PORK LOIN
herbed mustard

GRILLED BISTRO PORK LOIN MEDALLIONS

VEGETARIAN

CHEESE TORTELLINI
mushroom creme sauce

STUFFED PORTOBELLO MUSHROOM
chickpea | spinach (vegan)

ROASTED VEGETABLE LASAGNA

SOFT POLENTA
sauteed portobello mushrooms | wilted spinach

SIDES

VEGETABLES

choice of two

ROASTED BRUSSEL SPROUTS

GREEN BEANS
caramelized onions

CORN, KALE & TOMATO RAISINS
balsamic glaze

ROASTED CAULIFLOWER

BUTTER GLAZED FRESH CARROTS

FRESH BUTTERED BROCCOLI & CARROT MEDLEY

FRESH BUTTERED BROCCOLI

SAUTEED VEGETABLES

SIDE DISHES

choice of one

GARLIC WHIPPED POTATOES

MIXED GRAIN PILAF
orzo | barley | white rice | wild rice

PASTA PRIMAVERA ALFREDO

PARMESAN POTATO WEDGES

SEASONED GEMELLI PASTA
tomatoes | spinach

Buffet Includes

DINNER ROLLS & BUTTER

PRE-SET ICED WATER

DECAFFEINATED COFFEE