

# Your Meal - Buffet

Strictly 50 person minimum.

Menu substitutions or additions will incur a minimal \$5.00 per guest additional charge  
(3.00 per person surcharge will apply for parties of 25-49 guests)

## Passed

(select one)

### **Pinot Noir Poached Pear Salad (V, GF)**

spinach, arugula, frisee, toasted pecan, goat cheese crumbles, champagne vinaigrette

### **Fig, Prosciutto and Rocket Salad (V, GF)**

dried mission fig, shaved prosciutto, baby arugula, shaved asiago, honey balsamic

### **Citrus Duet Salad (V, GF)**

baby spinach, orange & grapefruit supremes, goat cheese, granola, lemoncello vinaigrette

### **Roasted Tomato & Parmesan Salad (V, GF)**

seasonal greens with roasted cherry tomatoes, cucumber, golden carrots,  
crisp parmesan wafer, ranch dressing

### **Strawberry Spinach Salad (V, GF)**

baby spinach, strawberry wedges, blue cheese crumbles, almond,  
poppy seed vinaigrette

### **Ballroom Caesar Salad**

romaine hearts, roasted tomato compote, grated parmesan, herb crouton,  
caesar dressing

## Second Course—Entrée Selections

(select one tier for all guests)

### **Tier 1 54.00**

#### **Braised Beef Short Rib (GF)**

port demi-glace

#### **Skinny Chicken Primavera**

gemelli pasta, shredded carrot, broccoli, grape tomato, summer squash, zucchini, garlic,  
red sweet pepper, lemon squeeze, parmesan, garlic oil

#### **Pan Roasted Salmon Fillet (GF)**

lemon caper beurre blanc

**Tier 2** 62.00

**Herb Grilled Chicken (GF)**

boursin cream sauce

**Sliced NY Strip Loin of Beef (GF)**

classic sauce chasseur

**Chesapeake Bay Pasta**

shrimp & scallops, Smithfield ham cream sauce

**Tier 3** 68.00

**Carved Tenderloin of Beef (GF)**

caramelized shallot au poivre sauce

**Roasted Halibut “Oscar” (GF)**

charred asparagus, crab shallot cream sauce, smoked tomato garnish

**Chicken Florentine (GF)**

roulade of chicken with spinach, grated parmesan cheese, fire roasted red pepper sauce

**Company**

(select one)

Heirloom carrots, Local Honey, Tarragon (GF, V)

Roast Asparagus and Cauliflower (GF, VN)

Caramelized Broccoli with Garlic (GF, VN)

Seasonal Vegetable Sauté (GF, VN)

**Company**

(select one)

Garlic Confit Mashed Russets (GF, V)

Herb Roasted Fingerling Potato (GF, VN)

Parmesan Herb Polenta Cake (GF)

Creamy Herb Arborio Risotto (GF)

**Tableside Bread Service**

**Fresh Brewed Coffee and Hot Tea Service** - tableside or self-serve station