



## “Build Your Own” Buffet

Available for parties of 40 guests – 110 guests

### SALADS | CHOOSE TWO FROM:

**Mixed Greens Salad** with House Vinaigrette

**Caesar Salad** with bacon bits, croutons, and Podano cheese

**Tomato Bocconcini Salad** with fresh Basil and Balsamic reduction

**Southwest Salad** with roasted corn and red pepper, black beans, feta cheese, grape tomato, and Chipotle-Lime Vinaigrette

**Mother Earth Vegan Salad** -cauliflower rice, marinated chickpeas, shredded carrot, pickled cabbage, mixed super greens, slivered almonds, everything seasoning and Glory Bowl dressing

### STARCH | CHOOSE ONE FROM:

**Roasted Baby Red Potato with Rosemary**

**Creamy Garlic Mashed Potato**

**Mediterranean Cauliflower Rice**

**Rice Pilaf**

### ENTREES | CHOOSE ONE FROM:

**Roast Beef** with Yorkshire Pudding

**Roasted Pacific Coho Salmon** with Lemon herb compound butter

**Chicken Breast Supreme** with Pesto cream sauce

**Southwest Stuffed Grilled Portabella Mushroom:**

- black bean, corn, roasted red pepper and feta cheese

### DESSERTS | CHOOSE ONE FROM:

Assorted **Cakes and Pies**

Assorted **Dessert Bars**

### BUFFET INCLUDES:

**Seasonal Vegetables**

Freshly brewed coffee (decaffeinated and regular blend)

A selection of individually packaged herbal and regular tea blends

#### Don't see what you like?

We will ALWAYS customize menus to suit taste and/or budget, especially for gatherings! Let us know what you would like and let us confirm any change in price.

Additional Entrée Selection... Add \$8 pp

Upgrade one entrée selection to a Prime Rib Carvery with Yorkshire Pudding...Add \$15 pp

## Price for buffet starting at \$45 per person

Price per person subject to service charge and tax  
All selections are subject to availability