



“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 Padano cheese

Tomato Bocconcini Salad with fresh Basil and Balsamic reduction

Chickpea and Avocado Salad with Cilantro, Jalapeno(optional), Feta, Shallots, Cumin & Lime vinaigrette

STARCH | CHOOSE ONE FROM:

Roasted Baby Red Potato with Rosemary

Creamy Garlic Mashed Potato

Mushroom Polenta Cakes

Sweet Potato Gratin

ENTREES | CHOOSE ONE FROM:

Roast Beef with Yorkshire Pudding

Roasted Salmon with Mashed Peas and Tarragon Butter

Tuscan Baked Chicken with Green Goddess sauce

Marinated Seasonal Squash with toasted Hazelnuts and Ricotta

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