

- DINNER BUFFET - \$40 / Guest

INCLUDED:

One Salad - One Pasta - Two Entrees - Two Sides

Salads

Simple Green Salad - chefs blend of greens, shaved red onion, tomato, cucumber,

Cesar Salad - romaine, herb croutons, aged parmesan, classic caesar dressing

Greens and Grains - baby kale, roasted root vegetables, quinoa, faro, mustard vinaigrette

Autumn Beet Salad - roasted golden beets, baby arugula, petite mustard greens, orange segments, candied pumpkin seeds, goat cheese crumble, green goddess dressing (+\$3)

Grande Wedge - iceberg lettuce, crumbled bacon, heirloom cherry tomatoes, bleu dressing (+\$3)

Pastas

Ricotta Ravioli - Lobster cream sauce, aged parmesan, truffle oil, basil (+\$5)

Penne ala Vodka - Prosciutto, basil, aged parmesan, vodka sauce

Rigatoni - Sweet Italian sausage, roasted red peppers, caramelized onion, spinach, tomato, white wine

Mac & Cheese - Elbow macaroni, house made cheese sauce, toasted herb bread crumbs

Farfalle - Mushrooms, garden peas, garlic, thyme, parsley, madeira cream sauce

Entrees

Scottish Salmon - herb marinade or cajun spice rubbed

Cod - roasted with lemon and capers

Shrimp Skewers - saffron and garlic (+\$3)

Pork Loin - honey mustard and herb crusted

Pork Belly - apple cider braised, crispy skin (+\$5)

Chicken Breast - grilled with garlic and herbs

Fried Chicken - buttermilk legs and thighs

Hangar Steak - rosemary and pepper crusted

Homestyle Meatloaf - italian style seasoning

Skirt Steak - teriyaki glazed (+\$5)

Roasted Prime Rib - served with horseradish crème fraiche (+\$10)

Filet Mignon - grilled medallions, horseradish crème fraiche (+\$10)

Sides

Garlic Mashed Potatoes

Sweet Potato Mash, Toasted Marshmallows Optional

Roasted Fingerlings With Butter & Herbs

House French Fries

Saffron Rice Pilaf

Roasted Brussel Sprouts, Whole Grain Mustard, Cider Vinegar

Grilled Vegetable Platter; Squash, Asparagus, Portobello, Eggplant, Zucchini

Honey Glazed Baby Carrots

Brown Butter Baked Green Beans

ADD ONS

Raw Bar Towers/Clams/Oysters/Shrimp

\$1/Clam/guest

\$2/Oyster/guest

\$3 per guest/shrimp

Dessert Station/\$6 per person