

ALL OCCASION'S BUFFET

ARTISAN BREADS

SALADS

Wild Greens ~ Medley of Greens, Tomato, Cucumber, Radish, Slivered Carrot

Caesar Salad ~ Grated Parmesan, Herbed Crouton, Roasted Garlic Caesar Dressing

Tuscany Rotini Salad ~ sun Dried Tomato, Artichokes, Grapes, Cauliflower, Greek Feta

Local Red Skinned Potato Salad ~ Steamed Potatoes, Eggs, Scallions, Celery, Grated Carrot, Parsley, Fresh Dill

Market Fresh Vegetables ~ Creamy Herbed Buttermilk Dip

MAINS

Certified Angus Roast of Beef ~ Stone Ground Mustard Rub, Demi Glaze Reduction, Horseradish

Or

Maple Smoked Leg of Ham ~ Apple Calvados Jus

Or

Fire Roasted Chicken Ratatouille ~ Eggplant, Tomatoes, Onions, Bell Peppers, Zucchini, Garlic and Herbs

SIDES

Chive Buttered Nugget Potatoes ~ Steamed Nugget Potatoes, Drizzled Chive Butter, Sea Salt

Seasonal Farm Fresh Vegetables ~ Buttered Olive Oil Drizzle, Sea Salt

SWEETS

Freshly Prepared Sweets ~ Assorted Homemade Tarts, Squares, Cupcakes, Cheese Cake Bites

Seasonal Fresh Display

Coffees, Assorted Herbal Tea

\$24.95 PER GUEST

Menu Subject to Applicable Gratuity and Taxes