



BUFFET MENU

GREENS

SERVED WITH BREAD AND SEASONAL BUTTER

PEPPERCORN RANCH

Mixed greens, bacon, parmesan, tomato, red onion, peppercorn ranch dressing

BERRY

Mixed greens, blueberries, strawberries, candied walnuts, gorgonzola, poppy seed vinaigrette

CAESAR

Romaine, parmesan, croutons, creamy Caesar

GREEK

Mixed greens, onion, Kalamata olive, cucumber, tomato, feta, Greek vinaigrette

MAINS

FILET MIGNON Red wine-beef jus

| ADD BUTTER POACHED LOBSTER WITH LOBSTER BRANDY CREAM SAUCE FOR \$15 PP |

SPICED RUBBED PORK TENDERLOIN

Mustard pork jus

ROASTED AIRLINE CHICKEN BREAST

Sherry-chicken jus

SIDES

CHOOSE 2

ROASTED BROCCOLI

ROASTED ASPARAGUS

GLAZED CARROTS

GARLIC MASHED POTATO

POTATO AU GRATIN

SWEET POTATO & BROWN BUTTER MASH

DESSERT

CHOCOLATE POT DE CRÈME

Whipped cream, peanut butter crumble

STRAWBERRY & RICOTTA MOUSSE

Macerated strawberries, ricotta mousse, almond crumble

BLONDIES

Caramel sauce, crème anglaise

CARROT CAKE

Cream cheese icing, shaved carrot

PRICES INCLUDE DELIVERY, SALES TAX & FULL SERVICE CATERING
INDIVIDUAL PLATES, NAPKINS AND FLATWARE ARE NOT INCLUDED, BUT CAN BE ADDED FOR AN ADDITIONAL FEE