

## buffet service ~ off premise

**Pricing:** (based on a 50 person event – please see your event associate about alternative sized events)

7 selections (2 Salads or Soups, 3 Entrees, 2 Sides, 1 bread)	{\$46}
6 selections (2 Salads or Soups, 2 Entrees, 2 Sides, 1 bread)	{\$39}
5 selections (1 Salad or Soup, 2 Entrees, 2 Sides, 1 bread)	{\$33}

### {salads}

**melon & berry salad** / mint & lime syrup  
**tropical minted fruit salad** / toasted coconut  
**grilled pineapple, endive & mango**  
**cheese tortellini salad** / basil, sun dried tomato vinaigrette  
**cous cous salad** / mesquite roasted corn, shiitakes, lemon dressing  
**white bean salad** / caramelized onions & wild mushrooms  
**new potato salad** / scallions, white wine, olive oil  
**israeli couscous** / dried black mission figs, toasted pistachios  
**purple peruvian potato salad** / applewood smoked bacon-walnut vinaigrette  
**panzanella salad** / heirloom tomatoes, crusty bread, goat cheese, green beans, marinated red onions, thai basil, balsamic vinaigrette  
**hearts of romaine caesar salad** / aged parmesan, peppered croutons  
**marinated chickpeas** / feta, anchovies  
**grilled asparagus** / laura chanel goat cheese, lemon zest  
**grilled farmer's market vegetables** / balsamic vinaigrette, pinenuts  
**baby bok choy** / wasabi-radish vinaigrette  
**fennel, haricots verts & summer tomato salad** / ricotta salata  
**frisee, watercress & mint salad** / poppyseed dressing  
**vine-ripe tomato, opal basil & buffalo mozzarella** / balsamic reduction  
**blue lake green beans** / parsley vinaigrette  
**caramelized brussels sprout & apple salad** / blue cheese & walnuts  
**chopped endive & apple salad** / cranberry port vinaigrette, peppered pecans, gorgonzola  
**escarole, peanut & jicama salad**  
**grapefruit-sweet vidalia onion salad** / watercress, avocado, honey dressing  
**haricots verts & pear tomatoes** / mustard vinaigrette  
**honey roasted root vegetables** / ashed goat cheese  
**marinated asparagus** / coriander-tomato coulis  
**marinated blue lake green, wax & kidney beans** / crispy shallots  
**mediterranean vegetable salad** / grilled sunburst squash  
**raw fennel salad** / oranges, red onion, mint vinaigrette  
**roasted cauliflower** / citrus, fennel & herbs  
**roasted corn & red bell pepper salad**  
**seared peppers** / almonds, currants, fresh mint  
**tri color coleslaw** / toasted fennel & poppy seeds

### {soups}

**avocado cucumber puree** / pickled red onion v  
**cold curried corn & buttermilk** / poblano chile v  
**roasted beet** / cumin crème fraiche v  
**sweet carrot soup** / cilantro-chili salsa v  
**tomato, white corn & avocado gazpacho** {seasonal} v  
**braised leek** / yukon gold potatoes & thyme v  
**butternut squash** / duck confit, caramelized shallot  
**caramelized parsnip** / fresh thyme & crispy leek v  
**oven roasted corn soup** / whipped mascarpone v  
**portabello mushroom** / smoked bacon & onion  
**roasted heirloom tomato & sorrel** {seasonal} v  
**roasted vegetable bisque** / thyme v  
**spicy thai chicken** / rice, coconut, lemongrass  
**sweet potato & apple soup** / diced apple v  
**thai pumpkin with coconut** v  
**white bean & root vegetable** v

{buffet salads}

{buffet soups}

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{buffet mains}

{mains}

**moroccan spiced wild run salmon** / tomato-mint salsa {seasonal}  
**olive-oil poached salmon** / grilled treviso, eggplant caviar  
**maryland style crabcakes** / citrus aioli  
**mustard-hazelnut crusted halibut**  
**grilled tuna salad** / roasted potatoes, mixed field greens {served room temp.}  
**pan seared seabass** / roasted pepper rouille  
**swordfish** / nicoise olive, tomato & caper tapenade  
**shrimp & roasted red peppers skewers** / lime-mango chutney  
**chile roasted seabass** / lemons, jalapenos, cilantro  
**shrimp & goat cheese crepes** / chipotle cream  
**grilled black pepper salmon** / pineapple mint sauce  
**shrimp risotto** / broccoli, fennel, wild mushrooms, lemon garlic broth  
**roasted salmon** / crushed peanuts, thai red curry sauce  
**seared ahi loin** / pink peppercorn crust  
**tuna & marinated baby artichokes kabobs**  
**citrus marinated grilled lamb loin** / chimichurri sauce  
**lamb & apple meatloaf** / homemade tomato jam  
**grilled filet of beef** / baby artichoke-mushroom ragout {\$5 supplement}  
**charred ribeye** / chili molido rub, serrano aioli  
**tequila-cilantro marinated tri-tip** / tomato relish  
**mustard & herb crusted beef tenderloin** / sauce au poivre {\$5 supplement}  
**asian braised beef short ribs**  
**beef & blue cheese wellingtons** / sauce au poivre  
**curried lamb, cherry tomato & red onion kabobs**  
**grilled rack of lamb** / moroccan gremolata, mint shallot reduction {\$5 supplement}  
**prosciutto & pesto mousse stuffed chicken breast**  
**red jambalaya** / roasted chicken & andouille sausage, onions, peppers, creole tomatoes, long grain rice  
**oven-roasted turkey breast** / sun-dried cranberry chutney, rosemary aioli  
**asiago & feta stuffed chicken** / smoked tomato coulis  
**crispy fried buttermilk chicken**  
**jerk marinated chicken breast** / guava soy glaze  
**chicken picatta** / creamy swiss chard, feta cheese  
**lemongrass & cilantro marinated chicken** / coconut curry sauce  
**stuffed pork loin** / apricot-pecan stuffing  
**bbq chicken, potato & summer squash kabobs**  
**lavender & honey glazed chicken breast**  
**pecan crusted chicken** / honey-mustard sauce  
**olive tapenade stuffed chicken breast**  
**crispy roasted duck** / black currant-plum sauce {events under 75 only}  
**marmalade mustard glazed chicken breast** / cranberry conserve  
**mint & garlic roasted chicken** / plum salsa  
**chicken pot pie** / parmesan cheddar crust  
**penne** / oven-roasted tomatoes, grilled chicken, green onions, lemon thyme reduction  
**confit of duck risotto** / pearl onions, peppers, goat cheese, ginger sauce  
**grilled pork tenderloin** / chunky apple-calvados sauce  
**sautéed pork tenderloin medallions** / ginger soy glaze  
**honey-baked ham** / rum raisin sauce  
**rigatoni** / prosciutto, roasted fennel, basil, pinenuts, gorgonzola cream  
**farfalle** / italian sausage, broccoli rabe, roasted garlic, fresh herbs  
**butternut squash cannelloni** / walnut sage sauce  
**ricotta ravioli** / chestnut sage brown butter  
**orecchietti** / black olives, toasted garlic, roasted peppers, feta cheese v  
**penne** / wild mushrooms, charred tomatoes, pesto v  
**pinon breaded eggplant & asiago napoleon** / spinach, wild mushrooms, chipotle cream  
**wild mushroom risotto** / shallots, oven dried tomatoes, madeira sauce  
**farmer's market vegetable risotto** / tarragon essence

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{buffet sides}

**{sides}**

basmati rice pilaf / golden raisins, toasted pistachios  
coconut & lime spiked rice  
organic brown rice / leeks & oyster mushrooms  
Elements mac & three cheeses / tasso ham  
orecchiette / basil pesto, toasted pine nuts, sweet peas  
pear & potato gratin / horseradish & gruyere  
polenta, parmesan & gruyere stuffed peppers  
white bean & wild mushroom ragout / prosciutto & sage  
crisp potato & goat cheese cakes  
golden beet-potato mash  
great hill blue cheese polenta  
green chile-sweet potato puree  
roasted garlic-yukon gold potato puree  
rutabaga potato gratin  
corn & pancetta bread pudding  
chinese long beans / hoisin, roasted garlic, crispy shallots  
creamed spinach / pinenuts, sautéed sweet onions  
portobello mushrooms / aged balsamic, fleur de sel  
roasted baby vegetables  
roasted broccoli / feta, picholine olive vinaigrette  
roasted japanese eggplant / spicy peanut sauce  
roasted organic golden beets / toasted ricotta salata  
savory spinach gorgonzola gratin / caramelized onions  
haricots verts / toasted hazelnuts & vanilla  
roasted cumin carrots / feta & cilantro  
grilled corn / cilantro, red bell peppers, lime & chile  
roasted asparagus / shaved parmesan, toasted garlic  
roasted cauliflower / citrus, fennel & herbs

**{bread & rolls}** all buffets come with bread or rolls & butter

ciabatta rolls  
sourdough boule  
buttermilk biscuits  
cheddar chive biscuits  
corn bread-applesauce muffins  
crispy bacon-cornbread squares  
potato-gruyere biscuits  
rosemary raisin roll