

Dinner Buffet

Includes: Charcuterie, Selection of Two Appetizers, & Assorted Breads

Entrees (Choose Two)

Marinated Pork Tenderloin With Dry Sherry and Soy

Pork Tenderloin with Apples and Leek Gravy

*Chicken Marbella-Marinaded in Oregano, Olive Oil, Olives,
Capers, and Dried Plums then baked*

Balsamic Chicken with Roasted Shallots

Chicken with Peaches and Country Ham

Chicken Piccata, Marsala, Caprese, or with Sundried Tomato and Artichokes

Chile Rubbed Salmon with Local Honey Drizzle

Beef Flank Steak with Seasonal Condiment (small Events only)

Beer Braised Beef Brisket

Beef Tenderloin with Horseradish Sauce (Additional Charge)

Sides (Choose Two)

Salted Oven Roasted Potatoes

Cheesy Potatoes

Baked or Creamy Macaroni and Cheese

Roasted Butternut Squash, Brussel Sprouts, and Red Peppers

Roasted Brussel Sprouts with Crispy Pancetta

Cauliflower Gratin with Leeks and White Cheddar

Orzo Salad with Roasted Peppers, Mushrooms, & Asparagus

Sugar Snap Peas Tossed with Walnut Oil

Baby Green Beans with Toasted Almonds and Shallots

Zucchini and Grilled Corn with Roasted Peppers

Broccolini, Cauliflower, and Red Pepper Medley

Tomato Carpaccio- Sliced Tomatoes with Caper Dressing and Fresh Basil

Salads (Choose One)

*Spinach Salad with Crumbled Blue Cheese, Apples, & Candied Pecans with
Balsamic Vinaigrette or Vidalia Onion Dressing*

*Mixed Greens, Lentils, and Roasted Carrots with a Maple Curry Dressing
Arugula, Peach, Candy Pecans, Goat Cheese with Mustard Vinaigrette*

*Mixed Greens with Mandarin Oranges, Sundried Cherries, Goat Cheese, &
Candied Pecans with Citrus or Balsamic Vinaigrette*

Mixed Greens, Grilled Corn, Baby Tomatoes, Buttermilk Herb Dressing

*Mixed Greens, Artichoke Hearts, Kalamata Olives, Banana Peppers, Grape
Tomatoes, and Cucumbers with Italian Vinaigrette*

Chopped Cabbage, Toasted Sesame Seeds & Almonds, Rice Vinaigrette