



Buffet

All Buffets are paired with your choice of Starch, Chef's selection of Fresh Vegetable and includes Dinner Rolls and Butter.

\$30 per person

Remaining quantities will be not available upon conclusion of event.

SALADS *(Select one)*

- Classic Caesar Salad *Romaine Lettuce, Caesar Dressing, House-made Croutons*
Goat Cheese Salad *Artisan Spring Mix, Goat Cheese, Dried Cranberries,
Toasted Walnuts, Balsamic Vinaigrette*
Heirloom Garden Salad *Mixed Greens, Tomato, Carrot, and Cucumber, Balsamic Vinaigrette*

ENTREÉS *(Select two)*

- Spinach and Cheese Tortelloni *with Roasted Garlic Sauce and Parmesan*
Grilled Chicken Breast *with Herb Infused Poultry Reduction*
Roast Pork Loin *with our Apple Cornbread Stuffing with Apple Cider Demi-Glace*
Fresh Norwegian Salmon *Provençal*
Pan-Seared Filet Tips *with Red Wine Salmis, Button Mushrooms and Pearl Onions*

STARCHES *(Select one)*

- Au Gratin Potatoes
Chef's Rice Pilaf
White Cheddar Risotto
Signature Mashed Potatoes
Herb Roasted Red Potatoes
Gouda Mac-n-Cheese