

Buffet

\$30.00 per person

All Buffets are paired with your choice of Starch, Fresh Vegetable Medley, Dinner Rolls and Butter and one Appetizer (*Remaining quantities will be not available upon conclusion of event.*)

PASSED APPETIZER~ Irish Cheddar and Apple Crostini

SALADS (*Select one*)

Classic Caesar Salad

Romaine Lettuce, Caesar Dressing, House-made Croutons

Goat Cheese Salad

Artisan Spring Mix, Goat Cheese, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette

Heirloom Garden Salad

Mixed Greens, Tomato, Carrot, and Cucumber, Balsamic Vinaigrette

ENTREÉS (*Select two*)

Tri Colored Cheese Tortellini

with Roasted Garlic Sauce and Parmesan

Grilled Chicken Breast

with Smoked Gouda Sauce

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 Potatoes

Gouda Mac-n-Cheese