

Buffets

The Classic

Mixed Green Salad

tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing

Grilled Herb Marinated Chicken Breast

green beans, natural chicken au jus

Rigatoni Pasta, Squash, Zucchini, and Sun-dried Tomatoes

tomato-basil ragout

Seasonal Grilled Vegetables 🌱

Assortment of whole grain, ciabatta, and French dinner rolls
with butter

Chef's Selection of Miniature Desserts

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

22.45

Enhance Your Buffet

Grilled Beef Medallion 4.00

Bordelaise sauce, mushroom

Atlantic Salmon 5.00

lemon beurre blanc, asparagus

Butternut Squash Soup 2.00

Asparagus Pea Soup 2.00

Roasted Sweet Potato Wedges 2.00

Chocolate Pot de Crème 2.00



Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Buffets

La Comida

Black Bean, Squash, and Corn Salad

Mexican Rice

Build-Your-Own Taco Bar

- Warm flour tortillas, taco shells
- Chili-spiced grilled chicken
- Citrus marinated grilled flank steak
- Sautéed bell peppers and onions
- Shredded romaine, shredded Cheddar cheese, sour cream, house-made salsa, guacamole

Mexican Sugar Cookies

Filtered Ice Water

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

22.45

Down Home

Baby Spinach Salad

with dried cranberries, spiced pecans, honey shallot dressing

Maryland Fried Chicken

Pan Roasted Chicken

Vermont Cheddar Macaroni and Cheese

Seasoned Fresh Whole Green Beans

Miniture Cornbread Muffins

with sweet butter

Apple Tart

Chocolate Carrot Cake

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

22.45

Enhance Your Buffet

Vegetarian Refried Beans **2.00**

Spiced Tortilla Soup **2.00**
with roasted corn

Blackened Atlantic Hake **4.00**
for tacos

Lime Marinated Seafood Salad **4.00**
crab, bay scallops, rock shrimp,
peppers, onion, lime, and cilantro

Mexico City Caesar Salad **2.00**

Individual Mexican Flan **2.00**


Enhance Your Buffet

Chipotle Barbecue Pork Slider **3.00**

Braised Collard Greens
with smoked turkey **3.00**

Smoked Barbecue Brisket **3.00**

Country Buttermilk Biscuits **1.00**

Cajun Blackened Catfish  **4.00**

Petite Red Velvet Cakes **2.00**

Apple Cobbler **2.00**

Buffets

Power Bowls

build your own bowls to include:

Base

Kale & Spinach Super Blend
Quinoa
Brown Rice

Choose Two Mains

Herb Marinated Grilled Chicken
Assorted Roasted Vegetables
Diced Crispy Tofu
Grilled Shrimp (add \$4)

Toppings

Roasted Corn	Pumpkin Seeds
Roasted Sweet Potato	Sliced Almonds
Diced Carrots, Tomatoes and Cucumbers	Dried Apricot
Edamame	Dried Cherries
Feta Cheese Crumbles	Dried Cranberries
	Hummus

Dressings

Avocado Dressing
Champagne Vinaigrette
Maple Tahini Vinaigrette

Assortment of whole grain, ciabatta, and French dinner rolls with butter

Oatmeal Raisin Cookies
Mini Raspberry Crumble Bars
Filtered Ice Water

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

22.45

That's Amore

Caesar Salad

ciabatta croutons, parmesan cheese, Caesar dressing

Wheat Penne Pasta

portabella mushroom, baby spinach, marinara sauce

Chicken Piccata

lemon caper sauce

Assorted Seasonal Vegetables

eggplant, tomatoes, zucchini, squash, mushrooms

Roasted Garlic Bread

Tiramisu

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

22.45

Enhance Your Buffet

Roasted Tomato Basil Soup **2.00**

Bean and Vegetable Minestrone **2.00**

Seared Hake **4.00**

San Marzano tomato sauce, fennel, onion, chives

Jumbo Rigatoni with Beef Ragout **4.00**

Marinated Tomatoes and Buffalo Mozzarella **3.00**

Roasted Squash and Béchamel Lasagna **3.00**

Ground Beef and Marinara Lasagna **3.00**

Individual Panna Cotta **2.00**

