

Build Your Own Buffet

One Entrée \$24.45

Two Entrées \$28.45

Salad (select one)

Mixed Green Salad

Caesar Salad

Spring Mix with Haricot Vert Salad
with toasted walnuts, feta cheese,
dill dijon vinaigrette

Baby Greens and Radicchio Salad
shaved fennel, apples, blue cheese,
bacon, apple cider vinaigrette

Super Blend Baby Kale
red leaf lettuce, Napa cabbage, Italian parsley,
cilantro, grated tri-color carrots, dressing

Sides (select two)

Medley of Seasonal Grilled Vegetables

Roasted Broccoli Salad
pine nuts, golden raisins, scallion relish

Seasoned Green Beans

Cauliflower Gratin

Rice Pilaf

Mashed Potatoes

Penne Pasta with Grilled Vegetables



Entrée (select one or two)

Poultry

Moroccan Chicken

Pan Seared Chicken Breast
with apricot risotto

Chicken with Mushrooms
in cream sauce

Butter Chicken
with savory tomato cream

Seafood

Herb Crusted Salmon (add \$2)
with polenta squares

Seared Hake (add \$2)
with ragout of white beans,
squash, and rosemary

Maryland Crab Cakes (add \$6)
with red pepper coulis

Catfish Piccata
tomato beurre blanc

Meat

Grilled Beef Medallion (add \$2)

Meat Lasagna

Braised Beef
in mushroom Madeira sauce

Slow Smoked Brisket

Grilled Flank Steak
with roasted mini potatoes,
peppers, chimichurri sauce

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Dessert (select two)

- Mini Chocolate Fudge Cake
- Mini Fresh Fruit Tarts
- Mini Lemon Meringue Tarts
- Mini Éclairs
- Mini Profiteroles
- Mini Apple Tarts
with toasted meringue
- Mini Milk Chocolate Caramel Tarts
- Mini Tiramisu Squares
- Mini Assorted Cheese Cakes
- Mini Lemon Squares
- Mini Raspberry Crumble Bars
- Mini Truffle Chocolate Brownie Bites
- Mini Caramel Turtle Bars
- Mini Bittersweet Blackout Tartlets
- Mini Espresso Truffle Pastry
- Mini White Chocolate Macadamia Bites
- Mini Key Lime Tartlet

Included

- All buffets served with filtered ice water and whole grain, ciabatta, and French dinner rolls and butter
- All luncheons include iced tea
- All dinners include Starbucks fair trade coffee and hot tea

