# 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 with toasted walnuts, feta cheese, dill dijon vinaigrette  
- Super Blend Baby Kale with toasted walnuts, feta cheese, dill dijon vinaigrette

## Sides (select two)
- Medley of Seasonal Grilled Vegetables  
- Roasted Broccoli Salad with peppadew peppers, 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 (Market Price) with red pepper coulis  
- Catfish Piccata with tomato buerre 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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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.
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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

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