

### \$27.95/person

Includes 1 entrée, 2 sides, 1 salad, butter rosemary rolls, & cold beverage station (non-alcoholic)

## Dual Entrée

### \$32.95/person

Includes 2 entrées, 2 sides, 1 salad, butter rosemary rolls, & cold beverage station (non-alcoholic)

Each protein in double entrée is approximately 4 oz.

Includes quality disposable place settings

Premium entrées are at an additional cost.



# All-Inclusive Buffet Package Pricing

### \$35.95/person

Includes China, glassware, silverware, & linen napkins

+

Includes 1 entrée, 2 sides, 1 salad, butter rosemary rolls, & beverage station

### Dual Entrée

### \$39.95/person

Includes China, glassware, silverware, & linen napkins

Includes 2 entrées, 2 sides, 1 salad, butter rosemary rolls, & beverage station

Premium entrées are at an additional cost.





### SALADS

**Butter Lettuce Salad-** Butter lettuce, roasted pears, goat cheese, candied pecans, with a champagne vinaigrette

**Spring Harvest Salad-** Baby spinach, fresh strawberries, feta cheese, candied pecans with strawberry balsamic vinaigrette

Fruity Nutty Salad- Leaf greens with red grapes, dried cranberries, strawberries, candied pecans, walnuts, and a mango balsamic dressing

Heirloom Tomato and Burrata Salad- Arugula, heirloom red and yellow tomatoes, extra virgin olive oil, and a balsamic drizzle with lemon pepper



# Dedding Special

### MAINS

### LAND

Chicken Milanese with bacon Dijon cream sauce

Lemon basil bruschetta chicken with seasoned tomatoes, fresh basil, asiago cheese, and a balsamic drizzle

Chicken Marsala with mushrooms in our housemade Marsala wine sauce

Tuscan stuffed chicken breast with sautéed mushrooms, spinach, and wild rice pilaf. With a garlic cream sauce (premium +\$3 per person)

Airline chicken breast with a thyme chardonnay beurre blanc (premium +\$5 per person)





### MAINS

Burgundy choice tri-tip in a burgundy wine sauce

Top round sirloin served with rosemary demi and horseradish cream sauce

Herb seasoned flank steak with an Argentinean chimichurri (premium +\$5 per person)

Herb crusted flat iron steak- served with red wine demi-glace and creamy horseradish (premium +\$6 per person)

Beef wellington tenderloin with classic Madeira wine sauce (premium +\$12 per person)

Slow-braised short ribs with red wine reduction (premium +\$12 per person)

Grilled bacon-wrapped filet mignon with mushroom ragout in a sundried cranberry bourbon demi-glace (premium +\$15 per person)

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Tax and 18% production fee are not included in the price listed





### MAINS

### SEA

Grilled salmon with a lemon beurre blanc

Herbed seasoned pan-seared salmon with a roasted tomato romesco sauce

Pan-seared Branzino with a lemon caper sauce (per market price; seasonal)

Prosciutto-wrapped halibut with fresh thyme in a shallot thyme white wine sauce (premium +\$15 per person)

Lemon pepper-crusted sea bass with a citrus herb butter sauce with sautéed spinach and blistered cherry tomatoes (premium +\$15 per person)





### SIDES

Roasted rosemary and garlic fingerling potatoes

Grilled seasoned broccolini

Cauliflower Mash

Creamy herbed parmesan risotto

Garlic and shallot green beans, garnished with roasted almonds

Wild rice cranberry pilaf

Roasted herbed Brussels sprouts and carrots

Yukon gold garlic whipped mashed potatoes

Grilled asparagus olive oil, shaved parmesan cheese, and lemon zest

Au gratin potatoes

Balsamic heirloom oven-roasted rainbow carrots

Sautéed garlic spinach with cherry blistered tomatoes

