

Dinner Buffet Options

**** All Hot Buffets Serve a Minimum of 12 Guests ****

Service Level, Beverages, and A la Carte Items are Charged Separately Unless Listed as apart of the Package.

Chef Selected Packages

Bistro Steak Buffet

\$22.95 per guest

Watermelon & Arugula Salad with Balsamic Dressing followed by Bistro Steak with Jack Daniels Sauce, Fresh Asparagus Spears, Boursin Potatoes, Grilled Portobello with Barley Pilaf, and Chocolate Whoopie Pie Cake for Dessert.

Chicken Boursin Buffet

\$17.20 per guest

Apple & Candied Walnut Salad with Roasted Lemon Dressing followed by Boursin & Roasted Pepper Stuffed Chicken Breast, Red Mountain Blend Rice, Roasted Cauliflower, Peruvian Beans with Kale & Pumpkin Seeds, and Raspberry Cream Pie for Dessert.

Curry Salmon Buffet

\$25.25 per guest

Apple Kale Salad with Maple Cashews followed by Salmon Steak with Curried Fennel Wine Sauce, Jasmine Blend Rice, Braised Bok Choy, and Crème Brulee for Dessert.

Pork Plantain Crème Buffet

\$24.10 per guest

Spinach Salad with Black Garlic Vinaigrette followed by Roasted Pork Tenderloin with Plantain Crema, Barley Pilaf, Cappellacci with Spinach Cream Sauce, and Vegetable Mélange.

Choose One Dessert:

- Coffee Crème Brulee
- Panna Cotta

Kentucky Bourbon Chicken Buffet

\$17.20 per guest

Starting off with Field Greens with Grapes, Almonds, and Sherry Vinaigrette. Followed by Grilled Chicken Breast with Kentucky Bourbon Sauce, Herb Roasted Fingerling Potatoes with Mustard Sauce, Sautéed Carrots with Tops, Peruvian Beans with Kale & Pumpkin Seeds.

Choose One Dessert:

- Chocolate Whoopie Pie Cake
- Berry Cobbler

Backyard Cookout Buffet

\$18.25 per guest

Choose Two Entrees:

****Additional Entrée's add \$4.05 per Guest****

- Brats
- Hamburgers
- Smoked Beef Brisket
- Pulled Pork
- Beyond Burgers (V)
- Italian Sausage (V)

Choose two Sides:

****Additional Side's Add \$2.05 per Guest****

- Baked Beans with Smoked Beef Brisket
- Calico Bean Casserole (V)
- Classic Potato Salad
- Fresh Fruit Bowl (V)

Choose One Dessert:

- Apple Cobbler
- Mixed Berry Cobbler

Served with Pretzel Buns, Brat Buns, Ketchup, Mustard, Mayo, Lettuce, Tomato Slices, Red Onion Slices, and Pickle Spears

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Premium Dinner Buffets

Charged per Guest by Entrée Chosen

Choose One Entrée:

- Chicken Montmorency \$18.35
- Chicken with Kentucky Bourbon Sauce \$18.35
- Pork Loin with Fig Glaze \$21.80
- Roasted Pork Tenderloin with Plantain Crema \$21.80
- Beef Filet with Peppercorn Whiskey Sauce \$28.70
- Beef Loin with Red Wine Shallot Sauce \$28.70
- Green Curried Salmon \$25.25
- Red Snapper with Saffron Beurre Blanc \$25.25

Choose Two Salads:

- Apple Salad with Candied Walnuts and Roasted Lemon Vinaigrette (V)
- House Salad Bowl with Balsamic Vinaigrette (V) or Ranch Dressing
- Watermelon & Arugula Salad with Mozzarella and Balsamic Reduction
- Romaine, Apple, and Red Onion Salad with Cider Dressing
- Chopped Salad with Raspberry Vinaigrette (V)
- Fresh Fruit Bowl (V)
- Smoked Mushroom Salad
- Frisée Carrot Salad with Roasted Lemon Vinaigrette (V)

Choose One Starch:

- Herb Roasted Fingerling Potatoes with Whole Grain Mustard (V)
- Potato Boursin
- Rice Pilaf
- Angel Hair Flan
- Caviar Blend Rice (V)

Choose One Vegetable:

- Orange Glazed Baby Carrots
- Roasted Root Vegetables (V)
- Vegetable Mélange (V)
- Green Beans with Red Pepper Butter
- Braised Bok Choy (V)

Choose One Dessert:

- Chocolate Overload Brownies
- Whoopie Pie Cake
- Raspberry Cream Pie
- Chocolate Cream Pie
- Fresh Fruit Tart with Seasonal Berries
- Blueberry & Ginger Tart
- Bailey's Irish Cream Cake
- Paris-Brest
- Crème Brûlée
- Coffee Crème Brûlée