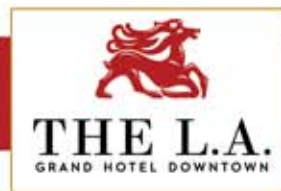


DINNER



CREATE YOUR OWN DINNER EXPERIENCE BUFFET

(50 GUESTS MINIMUM)

TWO ENTREES | THREE ENTREES

(includes house-baked dinner rolls, iced tea, coffee & premium tea service)

farmers market green station to include:

romaine hearts & mixed greens | cucumber | shaved carrots | kalamata olives | blue cheese | parmigiano
crispy bacon | walnuts | garlic croutons | dressings: caesar, balsamic & ranch

composed salad (select one)

heirloom tomato & mozzarella caprese

fegola couscous: roasted vegetables & marinated giant bean salad

sweet corn & tropical fruit salad: lime-cilantro vinaigrette

baby wedge: bacon | tomato | green onions | blue cheese

marinated chicken cobb salad

soups (select one)

wild mushroom

lobster bisque

roasted tomato-fennel soup

entrees

cheese manicotti: roasted tomato sauce | bechamel

lobster ravioli: saffron sauce | honshimeji mushrooms | peas

herb crusted chicken breast: madeira reduction sauce

pan seared salmon: citrus-tumeric sauce

miso glazed halibut: mango-papaya salsa | piquillo-ginger coulis

carved new york strip au poivre: merlot reduction

sliced beef tenderloin medallions: brandy green peppercorn sauce

starch (select one)

roasted garlic & marscarpone yukon mashed potatoes

rice pilaf

rosemary-thyme roasted fingerling potatoes

cinnamon-scented whipped yams

vegetables (select one)

grilled asparagus & mushroom medley

broccolini, young squash & baby carrots

ratatouille

creamed spinach

dessert (select two combinations)

petit assorted cupcakes

miniature tarts

pastry pops

mini cheesecake display

pistachio cake | tiramisu | lemon cone | panna cotta | hazelnut crunch

raspberry tart | mini opera cake | cream puffs | lemon mousse

All prices are subject to a taxable 22% service charge and 9.50% sales tax (subject to change without notice).

All menu items and prices are subject to change without notice. (6.30.18)