

dinner buffet

(40 person minimum)

SALADS

\$52 per person

Choose 3

Chickpea Quinoa Tabbouleh; Kale, Tomato, Pickled Red Onion, Parsley, Preserved Lemon Vinaigrette (GF, DF, VEGAN)

Baby Spinach; Candied Pecans, Pear, Shaved Parmesan, Lemon Dijon Vinaigrette (GF, VO)

Asian Ramen Noodle; Red Cabbage, Carrot, Crunchy Ramen, Toasted Sesame Lime Vinaigrette (DF)

Beet Salad; Arugula, Goat Cheese, Local Beets, Ginger Maple Tahini Vinaigrette (GF, VO)

Mixed Greens; Pickled Carrot, Cherry Tomatoes, Cucumber, Fresh Vinaigrette (GF, DF)

Kale Caesar; Mix of Romaine and Kale, Shaved Asiago Cheese, Herbed Croûtons, Classic Creamy Dressing (GFO)

Domestic and Imported Cheese Display (GF)

ENTRÉES

Choose 2

Seared Maple Mustard Chicken, Mushroom Sauce (GF)

Blackened Atlantic Salmon, Tomato Lime Salsa (GF, DF)

Parmesan Crusted Haddock, Buttered Almonds, Pickled Raisin, Parsley

Charred Flank Steak, Chipotle and Rosemary Rub (GF, DF)

Ginger Chicken, Soya Sweet Chili Sauce, Toasted Sesame, Scallion (GFO, DF)

Three Cheese Ravioli, Prosciutto, Garlic Cream, Shaved Parmesan (VO)

Mushroom and Lentil Shepards Pie with Sweet Potato Crust (V)

Chickpea and Spinach Coconut Curry (Vegan)

Pad Thai, Rice Noodle, Egg Crêpe, Tofu, Coconut Tamarind Sauce, Choice of Chicken or Shrimp

Served with Roasted Potatoes or Jasmine Rice, Seasonal Vegetables and French Baguette

DESSERT

Choose 3

Linzer Tart

Carrot and Pineapple Cake, Cream Cheese Frosting

Lemon Bar with Torched Meringue

Chef's Choice Cheesecake

Tiramisu Roulade

Sweet Miniatures

Served with Seasonal Sliced Fruit

Freshly Brewed STARBUCKS® Coffee and Tea

add mussels \$6 per person

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

GF - Gluten Free | DF - Dairy Free | NF - Nut Free | V - Vegetarian | O - Option

MAKI SUSHI

72 Assorted Pieces.....	\$145
California Roll	
Sweet Potato Tempura Roll	
Korean Roll	
Tempura Shrimp Roll	
Spicy Tuna Roll	

CARVING STATIONS (25 person minimum) based on 6oz per person

Slow Roasted Prime Rib Au Jus.....	\$23 per person
Traditional Italian Porchetta.....	\$14 per person
Rack of Lamb with Garlic, Rosemary and Romesco Sauce.....	\$38 per person
Baby Back Ribs with Whiskey BBQ Sauce.....	\$14 per person
Beef Tenderloin with Grainy Mustard, Garlic Rub, Horseradish.....	\$23 per person
Grilled Flat Iron Steak with Chimichurri.....	\$20 per person

PASTA STATION (20 person minimum)

Made to order with

Cheese Ravioli or Linguine	
Traditional Italian Tomato Sauce, Alfredo Garlic Sauce or Rosé Sauce	
Searched Chicken	
Smoked Bacon	
Fresh Vegetables	
Parmesan.....	\$25 per person

Choice of

Mixed Greens with Fresh Vinaigrette
Zucchini Arugula Salad with Shaved Parmesan, Pine Nuts and Balsamic Vinaigrette

Served with Garlic Bread

Seafood Available at Market Price

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WORKING DINNER (10 person minimum)

\$38 per person

Choice of 2 Salads

Mesclun Greens with Fresh Vinaigrette

Zucchini, Arugula, Parmesan, and Pine Nuts with Balsamic Vinaigrette

Kale Caesar Salad

Focaccia Croûton, Parmesan and Creamy Garlic Vinaigrette

Spinach Salad with Balsamic Vinaigrette

Greek Salad with Feta, Lemon and Oregano Vinaigrette

Shaved Brussels Sprouts Salad

Red Cabbage, Kale, Cranberry, Toasted Pumpkin Seeds with Citrus Dijon Vinaigrette

Served with French Baguette

Choice of Entrée

Cheese Ravioli with Peas, Prosciutto, Garlic Cream and Shaved Parmesan

Panko Parmesan Haddock with Buttered Almonds, Pickled Raisin, Parsley

Asian Ginger Chicken (GFO)

Seared Salmon with Charred Tomato, Black Olive, Pine Nuts

Served with Roasted Potatoes or Jasmine Rice and Seasonal Vegetables

Add an additional entrée \$7 per person

Bite Sized Desserts

Freshly Brewed STARBUCKS® Coffee and Tea

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