



Buffet Menu

SALADS

House Salad

greens - champagne citrus vinaigrette - brie - carrot - fennel

Arugula Beet Salad

aged balsamic cream - goat cheese - roasted beet - spiced walnut

Caesar Salad

romaine - creamy anchovy dressing - crispy schinkenspeck - grana padano – pita

Quinoa Salad

fresh local vegetable - candied almond - meyer lemon vinaigrette - edamame - fresh herbs

Potato Salad

house smoked port belly - egg - scallion – caramelized onion – roast corn

MAINS

Roast Chicken

house dry rub - saison gravy

Panko Crusted Chicken Parm (Eggplant – Vegetarian option)

fennel marinara, grana padano

Stuffed Pork Loin

fig mostarda

Pan Seared Atlantic Salmon

anise maple glaze

Roast Beef

house jus

Beef Short ribs
syrah rosemary jus

Thai Coconut Curry
choose protein – pork, chicken, shrimp, tofu

Turkey Dinner
classic, sage and thyme gravy, spiced cranberries

SIDES

Fried Polenta – sundried tomato

Aged Basmati Rice Pilaf

Garlic Mashed Potato

Mac & Cheese

Roasted Root Vegetables

Flower Vegetables with cheese sauce

Seared Asparagus

Classic house baked beans

Holiday Stuffing

DESSERT

Available upon request