



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 **add \$3 per person**
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