## Cold Breakfast Buffet \$14.75 per person

Assorted Breakfast Breads, House Made Granola Bars, Seasonal Fruit Presentation, and Build Your Own Yogurt Parfaits



Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*excluding administration fee, tax, labor, and transportation  $% \left( \frac{1}{2}\right) =\frac{1}{2}\left( \frac{1}{2}\right) \left( \frac{1}{2$ 

## Hot Breakfast Buffet \$16.25 per person

Roasted Red Pepper, Spinach, and Mushroom Frittata, served with Chicken Sausage, a Seasonal Fruit Presentation, Roasted Potato and Seasonal Veggie Hash, and Assorted Breakfast Breads



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## Brunch Buffet \$18.25 per person

Garlic and Herb Grilled Chicken Breast served with a Mushroom and Spinach Frittata, Mixed Berry and Goat Cheese Salad, Asparagus Provence, Seasonal Fruit Presentation, and Assorted Breakfast Breads



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\*excluding administration fee, tax, labor, and transportation  $% \left( 1\right) =\left( 1\right) \left( 1\right$ 

## HORS D'OEUVRES FOR FIESTA BUFFET

please choose 3 of the following:
 Mac and Cheese Bites
 Bacon Wrapped Bacon
 Coconut Chicken Skewers
 Farmer's Market Board
 Cold Summer Watermelon
 Bacon Wrapped Peaches
 \$6.00

## **FIESTA BUFFET**

Pulled Chicken and Fajita Vegetable Street Tacos served with Mexican Street Corn Salad, Red Beans and Rice, and Fresh Made Tortilla Chips, Salsa, and Guacamole \$15.50 per person

## **DESSERT**



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## HORS D'OEUVRES FOR BARBECUE BUFFET

please choose 3 of the following:
Mini Loaded Baked Potato
Bacon Wrapped Bacon
Coconut Chicken Skewers
Extra Chunky Guacamole
Farmer's Market Board
Cold Summer Watermelon
Bacon Wrapped Peaches
\$6.00

## **BARBECUE BUFFET**

choice of one of the following: BBQ Beef Tri-Tip and BBQ Grilled Chicken Breast BBQ Pulled Pork and BBQ Grilled Chicken Breast

or

BBQ Beef Brisket and BBQ Grilled Chicken Breast served with Jalapeño Corn Muffins, Macaroni and Cheese, Bar Room Slaw, and Where the Buffalo Romaine Salad \$16.50 per person

## **DESSERT**

please choose one of the following:
 Handheld S'mores
 Sweet Tooth
 Assorted Dessert Shots
 \$2.00



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## HORS D'OEUVRES FOR PASTA BUFFET

please choose 3 of the following:
Phyllo Wrapped Camembert
Charcuterie
Imported Cheese Platter
Mediterranean Board
Italian Meatball
\$6.00

## **PASTA BUFFET**

Baked Penne, Ragu Lasagna, and Grilled Sausage and Peppers served with an Organic Mixed Green Salad, Chef's Choice Seasonal Vegetables, and Savory Breadsticks \$17.25 per person

## **DESSERT**

please choose one of the following:
Handheld S'mores
Sweet Tooth
Assorted Dessert Shots
\$2.00



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## HORS D'OEUVRES FOR STUFFED CHICKEN BREAST BUFFET

please choose 3 of the following:
Phyllo Wrapped Camembert
Sprout Skewer
Farmer's Market Board
Mini Loaded Baked Potato
Imported Cheese Platter
Margherita Flatbread
\$6.00

### STUFFED CHICKEN BREAST BUFFET

Chicken Breast Stuffed with Goat Cheese, Sautéed Spinach,
Tomato, and Mushrooms served with a Mixed Berry and Goat
Cheese Salad, Chef's Choice Seasonal Vegetables, Whipped
Cauliflower and Potato Mash, and Assorted Rolls
\*Chef's Choice Vegetarian option available upon request\*
\$17.50 per person

## **DESSERT**

please choose one of the following:
 Handheld S'mores
 Sweet Tooth
 Assorted Dessert Shots
 \$2.00



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\*excluding administration fee, tax, labor, and transportation  $% \left( 1\right) =\left( 1\right) \left( 1\right$ 

## HORS D'OEUVRES FOR BRAISED BEEF SHORT RIB BUFFET

Please choose 3 from the following list:

Mac and Cheese Bite
Rosemary Citrus Chicken
Bacon Wrapped Medjool Dates
Imported Cheese Platter
New Potatoes Asiago
Sprout Skewer
Italian Meatball
\$6.00

## **BEEF SHORT RIB BUFFET**

Red Wine Mirepoix Braised Short Rib served with Organic Baby Mixed Green Salad, Chef's Choice Seasonal Vegetables, White Cheddar Mashed Potatoes, and Assorted Rolls \*Chef's Choice Vegetarian Option available upon request\* \$18.25 per person

## **DESSERT**

please choose one of the following:
 Handheld S'mores
 Sweet Tooth
 Assorted Dessert Shots
 \$2.00



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\*excluding administration fee, tax, labor, and transportation

## HORS D'OEUVRES FOR BEEF AND SALMON BUFFET

please choose 3 of the following:
Mini Loaded Baked Potato
Phyllo Wrapped Camembert
Coconut Poached Shrimp
Rosemary Citrus Chicken
Sprout Skewer
Italian Meatball
Charcuterie
\$6.00

## **BEEF AND SALMON BUFFET**

Braised Beef Short Rib and Grilled Salmon Filet Served with a Spinach and Feta Salad, Rainbow Heirloom Baby Carrots, Parmesan Risotto Cakes, and Assorted Rolls \*Chef's Choice Vegetarian option available upon request\* \$23.75 per person

## **DESSERT**

please choose one of the following:
 Handheld S'mores
 Sweet Tooth
 Assorted Dessert Shots
 \$2.00



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\*excluding administration fee, tax, labor, and transportation

## HORS D'OEUVRES FOR CHICKEN AND SALMON BUFFET

please choose 3 of the following:
Rosemary Citrus Chicken Skewer
Bacon Wrapped Medjool Dates
Imported Cheese Platter
New Potatoes Asiago
Mac and Cheese Bites
Sprout Skewers
Italian Meatballs
\$6.00

## **CHICKEN AND SALMON BUFFET**

Chicken Breast Stuffed with Goat Cheese, Sautéed Spinach,
Tomato, and Mushrooms and Citrus Poached Salmon served
with a Spinach and Feta Salad, Roasted Asparagus, Parmesan
Risotto Cake, and Assorted Rolls
\*Chef's Choice Vegetarian option available upon request\*
\$20 per person

## **DESSERT**



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## HORS D'OEUVRES FOR CHICKEN AND BEEF BUFFET

please choose 3 of the following:
Phyllo Wrapped Camembert
Charcuterie
Imported Cheese Platter
Mediterranean Board
Broccoli and Pancetta Flatbread
Margherita Flatbread
\$6.00

## **CHICKEN AND BEEF BUFFET**

Garlic and Herb Roasted Chicken Breasts and Braised Beef Short Rib served with an Organic Baby Mixed Greens Salad, Roasted Asparagus, White Cheddar Mashed Potatoes, and Assorted Rolls

\*Chef's Choice Vegetarian option available upon request\* \$20.50 per person

## **DESSERT**

please choose one of the following:
 Handheld S'mores
 Sweet Tooth
 Assorted Dessert Shots
 \$2.00



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## HORS D'OEUVRES FOR DIETARY BUFFET

please choose 3 of the following:
 New Potatoes Asiago
 Phyllo Wrapped Camembert
 Bruschetta
 Grilled Watermelon Steak
 Imported Cheese Platter
 Mediterranean Board
 Fruit Presentation
Honey Grilled Peaches Flatbread
Mushroom and Arugula Flatbread
\$6.00

## **DIETARY BUFFET**

Chopped Palm Salad, Chefs Choice Seasonal Vegetables, and Crispy Roasted Fingerling Potatoes served with Rice Noodles tossed with Olive Oil, topped with Heirloom Tomatoes,
Foraged Mushrooms, and Basil
\$17.75 per person

## **DESSERT**

Assorted Dessert Shots \*gluten free\* \$2.00



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