

The Dinner Buffet

*Buffets are designed to accommodate a guaranteed guest count and are not “all you can eat”*

*Additional charges will be applied for extra food and must be purchased in advance.*

\*\*Add Bread & Butter Service for $3/guest

\*\*Add Fruit & Nut for $4/guest

**Buffet 1:** *Choice of 2 entrees, 2 sides, 1 dessert* **45**

**Buffet 2:** *Choice of 3 entrees, 3 sides, 1 dessert* **55**

**Buffet 3:** *Choice of 3 entrees, 4 sides, fruit & nut, 1 dessert* **65**

**Chef Entrees:**

Monterey Chicken

*Grilled chicken breast, Carolina BBQ sauce, broccoli, white cheddar cheese*

Pan Seared Scallops with Marsala Jus

*Jumbo U-8 wild scallops, salt & pepper crust, marsala jus*

Fresh Catch

*Char broiled, cajun spices, mango relish*

Jumbo Prawns with Sundried Tomato Pesto (limit 3 each per person)

*Mesquite grilled, pea shoot pesto, sundried tomato tapenade*

Herb Crusted Ribeye Slow Roasted with Vegetable Jus

*Slow roasted, vegetable jus, horseradish cream*

Grilled Filet Mignon ($5 extra per person)

*Flame grilled, cracked pepper, sea salt, red wine jus*

Short Rib Ragu

*Slow braised, wild mushroom, onion, carrot, celery*

**Chef Sides:**

Parmesan Potatoes\*

*Baked, heavy cream, salt, fresh thyme, pecorino*

Yukon Mash\*

*Butter, sour cream, pecorino*

Fingerling Potatoes\*

*Tri-color potato, roasted garlic, rosemary, sea salt*

Stir Fry Vegetables\*

*Chili oil, green beans, carrot, celery, red pepper, yellow pepper, cashew, miso-saki, toasted sesame*

Truffle Mac and Cheese\*

*Raditori pasta, white truffle oil, melting cheese, breadcrumbs*

roasted root vegetables\*

*sweet potato, carrot, parsnip, beet, turnip, maple syrup, balsamic glaze*

Succotash\*

*Carrot, pea, corn, squash, zucchini, red pepper, yellow pepper*

French Bean

*Haricot verts, caramelized onion, bacon lardon, heirloom tomato*

Crispy Asparagus\* ($4 extra/person)

*Balsamic marinade, bacon wrapped, moody blue cheese*

**Sweet Street:**

Crème Brulee

*Amaretto custard, berries, crystalized sugar, crispy chocolate pearls*

Caramel Boudino

*Crushed chocolate cookies, vanilla anglaise, salted caramel sauce, chantilly cream*

Smash Cake

*Chocolate cake, cookie crumb, chocolate ganache, espresso shot, fudge icing*

OG Cake

*Bundt cake, sour cream, vanilla, chocolate chip, powder sugar*