

## **BUFFET-STYLE** **DINNER**

Buffet-style dinner offers the versatility to please every taste while encouraging mingling among your guests.

Create your perfect menu with signature dishes by Executive Chef Jesse McDannell. Select (1) Soup, (2) Salads, Entrees, (1) Starch and Vegetable.

Signature Bread Service and Iced Water and Tea, Starbucks Coffee and Hot Tazo Teas are included with all dinner buffet packages.

*Asterick denotes Chef Attendant required at \$150 each.*

S/S -

*Spring/Summer*

*item F/W -*

*Fall/Winter item*

## **SALADS**

Hand Picked Field Greens with Pickled Red Onion, Shaved Pear, Candied Pecans, Goat Cheese and Champagne Vinaigrette

*Select (1) of the following:*

Marinated English Cucumber and Tomato Salad

(S/S)

Heirloom Bean Salad with Goat Cheese and Pickled Red Onion

(S/S)

Celery Root and Apple Salad

(F/W)

Gold and Ruby Beets, Roasted Pearl Onions and Lemon-Honey Dressing (F/W)

Roasted Cauliflower Salad with Baby Spinach, Harvest Mushrooms, Pumpkin Seeds and Feta Dressing (F/W)

## **ENTREES**

*Select (2) of the following*  
Apple Cider Brined Fudge Farms  
Pork Loin with Whole Grain Mustard  
Demi-Glace

Herb Crusted Chicken Breast  
with Basil Pesto Vinaigrette

Honey Brined Tanglewood Farms

Chicken Breast Braised Chicken

Thighs with Fennel

Pomegranate Glazed

Salmon Poached

Organic Salmon

Pan Seared Mahi Mahi with  
Blood Orange Vinaigrette

Pan Roasted Snapper with Lemon  
Confit

Pan Caramelized Snapper  
with White Wine and Saffron  
Shellfish Stew

Peppered Roast Beef Sirloin  
with Roasted Mushrooms  
and Baby Onions

Rosemary Braised Beef Short  
Rib with Natural Red Wine Jus

Oven Roasted Beef Flat Iron  
with Shiraz Demi- Glace

## **SIDE DISHES**

*Select (2) of the following*

Smoked Gouda

Whipped Potatoes

Asparagus and

Parmesan Risotto

Herb Roasted

Fingerling Potatoes

Celery Root and Gold

Potato Puree

Caramelized Potato

Gnocchi

*Select (2) of the following*

Roasted Broccolini

Bean and

Vegetable

Succotash

Squash Melange

Grilled Vegetable Medley

## **SOUPS**

Truffled

Cauliflower Bisque

Roasted Butternut

Squash Soup

Tuscan White

Bean Soup Vidalia

Onion Bisque

Leek and Potato

Soup Roasted

Tomato Bisque