

FROM THE KITCHEN OF:

the REDMOOR

ON-SET BUFFET

Please choose one salad, two entree choices and two sides for \$25/person

Salads (choose one)

House Salad : mixed greens, sun-dried tomatoes, red onions, and sunflower seeds (balsamic vinaigrette, champagne vinaigrette, raspberry vinaigrette, or whole grain honey mustard vinaigrette, ranch, bleu cheese)

Caesar Salad : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano

Pasta Salad : tri-colored pasta, kalamata olives, feta cheese, diced tomatoes, tossed in and herb vinaigrette

Entrees (choose two)

Chicken Marsala : braised chicken breast in Marsala wine reduction with white mushrooms

Italian Lasagna : Italian sausage, beef, ricotta cheese, parmesan cheese, and house-made tomato sauce

Vegetarian Lasagna : seasonal vegetables, ricotta cheese, parmesan cheese, and house-made tomato sauce

Penne Pasta with Grilled Chicken : pesto cream sauce, artichokes, sun-dried tomatoes, and parmesan cheese

Roast Beef : slow roasted served with beef jus

Roast Pork : slow roasted with a Caribbean style rub

Sides (choose two)

Roasted Potatoes

Garlic or Horseradish Mashed Potatoes

Seasonal Vegetables

Wild Rice with Orzo

Fettuccine with Herb and Olive Oil

Dessert Menu available upon request

Chef attended stations will incur a fee of \$75

20% service charge and 6.5% tax added to total

All prices subject to change



THE EVENT HOUSE