

## PREMIERE BUFFET

Please select from one salad, two sides, and two entrees for \$38.50 per person

SALADS Select One

#### **HOUSE**

Mixed greens, tomatoes, red onions, and mozzarella with choice of dressing

#### CAESAR

Fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

#### **GREEK**

Mixed greens, pepperoncinis, tomatoes, kalamata olives, cucumbers, onions, oregano, feta cheese

#### **GREEN APPLE**

Mixed greens, green apple, red onion, feta cheese, apple cider vinaigrette

\*\*House-made bread and whipped butter provided on each table\*

# ENTREES | Select Two

#### CHICKEN MARSALA

Grilled chicken breast topped with wine mushroom sauce

### PORK TENDERLOIN

Marinated, grilled, and basted with hoisin teriyaki glaze

#### **ROSEMARY CHICKEN**

Pan-seared, herb-marinated, topped with white wine rosemary jus

#### ROASTED RIBEYE

Slow-roasted, served in beef jus served with horseradish

## CHICKEN CORDON BLEU

Sliced and rolled with prosciutto, breaded, served Gruyere cheese sauce

Served with a creamy soya sauce

MAHI MAHI

mayonnaise

#### BEEF TENDERLOIN

Whole tenderloin roasted served in beef jus

#### **NEW YORK STRIP**

Whole strip loin roasted and served in beef jus

# SIDES Select Two

#### ROASTED POTATOES

Tossed with fresh herbs, garlic oil and oven-roasted

#### BRUSSEL SPROUTS

Roasted brussel sprouts, button mushrooms, onion, bacon

#### GARLIC MASHED POTATOES

Whipped with fresh cream, butter and roasted garlic

#### MACARONI AND CHEESE

Elbow macaroni, sharp cheddar, topped with parmesan bread crumbs

#### MIXED VEGETABLES

Asparagus, green beans, carrots, red peppers, and onions

#### RED POTATOES

Our signature seasoned red potatoes, bacon and leeks

#### ROASTED VEGETABLES

Zucchini, yellow squash, red peppers and onions

#### **GRILLED ASPARAGUS**

Locally-sourced, signature seasoning and flame grilled

20% service charge and 7.8% tax added to total. Prices are subject to change. Vegetarian/Vegan options available upon request.