



b\*fresh b\*seasonal b\*unique

## FALL-WINTER BUFFET MENUS

Minimum of 15 people

### Bronze packages - \$18.00 per person

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Honey and pepper-crusted turkey breast  
Bourbon glazed Atlantic salmon  
Winter vegetable rigatoni and vodka sauce  
Classic mixed green salad with sherry vinaigrette  
Grilled and roasted vegetables

Marinated chicken breast  
Molasses smoked ham  
Yukon gold smashed potatoes  
Classic mixed green salad with sherry vinaigrette  
Grilled and roasted vegetables

### Silver packages - \$24.00 per person

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Flat- iron steak with horseradish cream  
Roasted Atlantic salmon with lemon beurre blanc  
Wild mushroom and regianno risotto  
Classic mixed green salad with sherry vinaigrette  
Grilled and roasted vegetables

Panko-crusted tilapia with spicy remoulade  
Organic turkey breast with rosemary mustard sauce  
Sweet potato mash  
Classic mixed green salad with sherry vinaigrette  
Grilled and roasted vegetables

### Gold packages- \$30.00 per person

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Seared filet of beef with cabernet reduction sauce  
Grilled Atlantic salmon with chive beurre blanc  
Roasted new potatoes  
Sundried tomato, spinach, penne pasta and pesto cream sauce  
Classic mixed green salad with sherry vinaigrette  
Grilled and roasted vegetables  
Cookie and brownie plates

Mesquite grilled filet of beef with merlot demi sauce  
Maryland crabcakes with spicy remoulade  
Roasted garlic mash potatoes  
Smoked gouda with aged provolone mac n' cheese  
Classic mixed green salad with sherry vinaigrette  
Grilled and roasted vegetables  
Cookie and brownie plates