

# Gourmet Buffet

**(Pricing does not include taxes.)**

Rates subject to change.

**Please note that we currently require all guests to wear a mask inside our interior main salon.**

**Breast of Chicken Piccata** \$30 pp

*Includes wild rice pilaf and sauteed green beans*

**Breast of Chicken Marsala** \$30 pp

*Includes wild rice pilaf and sauteed green beans*

**Braised Short Ribs,  
Bourguignon** \$46 pp

*Boneless in a red wine sauce with pearl onions, mushrooms and carrots. Served with mashed potatoes, green beans and carrots.*

**Grilled Salmon** \$42 pp

*With a refreshing papaya salsa*

**Salmon Dijonnaise** \$38 pp

*Fresh Salmon Filet baked with mustard, citrus, and tarragon. Served with wild rice pilaf with glazed carrots and green beans*

**Filet of Beef Wellington**

*Beef tenderloin lightly seared with fresh mushroom duxelle, wrapped in puff pastry, baked to a golden brown with Demi-glaze*  
Whole filet serves 8-12 \$500

**Whole Quiches**

*Your choice of Lorraine, spinach, mushroom, or chili verde or Broccoli/Cheddar*

Md serves 4-6 \$48

Lg serves 8-10 \$72

**Penne Pasta Primavera**

*Penne pasta tossed with blanched garden vegetables with your choice of tomato basil, tequila lime, or basil pesto sauce with freshly grated Parmesan cheese*

10 person minimum \$18 pp

**Potatoes au Gratin**

*Baked in cream, seasoned with onion, nutmeg, and topped with Swiss cheese*

½ Pan serves 15-20 \$100

**Grilled Vegetables** \$26 lb

**Roasted Brussels Sprouts &  
Cauliflower**

*Finished with a touch of grain mustard and balsamic vinegar*

\$22 lb

**Mixed Wild Rice Pilaf**

3 lb minimum

1 lb serves 4-6 \$22 lb

**Vegetarian Eggplant Torta**

*Layers of baked eggplant, sautéed spinach, fresh tomatoes, Feta and Monterey Jack cheeses*

½ Pan serves 10-12 \$120

Full Pan serves 20-24 \$190

**Country French Potato Pie**

*French au gratin-style potatoes baked in our own flaky crust*

Serves 8-10 \$44