

Gourmet Buffet

(Pricing does not include taxes.)

Rates subject to change.

Chicken Piccata

Includes wild rice pilaf & sauteed green beans

Serves up to 4 guests \$160

Chicken Marsala

Includes wild rice pilaf & sauteed green beans

Serves up to 4 guests \$160

Braised Short Ribs, Bourguignon

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

Serves up to 4 guests \$165

Grilled Salmon

\$42 pp

With a refreshing papaya salsa

Salmon Dijonnaise

Served with wild rice pilaf, glazed carrots and green beans

Serves up to 4 guests \$160

Filet of Beef Wellington

\$70 pp

Beef tenderloin lightly seared with fresh mushroom duxelle, wrapped in puff pastry, baked to a golden brown with Demi-glaze

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 \$24 pp

Potatoes au Gratin

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

½ Pan serves 15-20 \$120

Grilled Vegetables

\$26 lb

Lemon Blue Lake Green Beans

\$20 lb

Mixed Wild Rice Pilaf with Almonds

1 lb serves 4-6 \$24 lb

Vegetarian Eggplant Torta

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

½ Pan serves 10-12 \$140

Full Pan serves 20-24 \$240

Country French Potato Pie

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

Serves 8-10 \$56