



## B U F F E T   S A L A D S

Mesclun Greens with Sliced Radishes, Grape Tomatoes, Scallions, Shredded Carrots,  
Buttermilk Ranch and Herb Vinaigrette

Classic Caesar with Crispy Hearts of Romaine, Radicchio, Shaved Parmesan, Garlic Croutons  
and Creamy Caesar Dressing

Chopped Wedge with Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Red Onion Rings,  
Smoked Bacon and Roquefort Dressing

Baby Spinach Leaves and Seasonal Greens, Mandarin Oranges, Candied Walnuts, Raspberries,  
Goat Cheese Crumbles and Raspberry Vinaigrette

Classic Greek Salad with Hearts of Romaine, Ripe Tomatoes, Seedless Cucumbers, Bermuda Onions,  
Roasted Peppers, Feta Cheese Crumbles, Kalamata Olives, and Extra Virgin Olive Oil-Oregano Dressing

Tender Arugula with Radicchio, Oven-Cured Tomatoes, Red Onion Rings, Artichoke Hearts, Hearts of Palm,  
Herb Croutons and Balsamic Dressing

Baby Kale with Roasted Golden Beets, Dried Cranberries, Crumbled Chevre, Toasted Almonds  
and Pomegranate Vinaigrette

### All Lunch and Dinner Buffets Include

Freshly Baked Breads, Crisps and Sweet Cream Butter

Freshly Brewed Regular and Decaffeinated Coffee

Ice Tea with Lemon

B U F F E T   S I D E S

Hill Country Hash Brown Casserole with Cheddar Cheese and Green Onion

Roasted Poblano and Pepper Jack Green Onion Spoon Bread

Buttermilk Smashed Potatoes Topped with Toasted Shallots

Creamy Scalloped Potatoes with Smoked Gouda

Quinoa Pilaf with Roasted Butternut Squash (VG)

Savory Leek and Goat Cheese Bread Pudding

Three Cheese Macaroni and Cheese +\$2 per person

Garlic Roasted Marble Potatoes

Traditional Rice Pilaf with Fresh Herbs

Medley of Seasonal Vegetables with Brown Butter, or with Extra Virgin Olive Oil and Citrus

Creamed Spinach with Boursin Cheese

Pesto Broiled Roma Tomatoes with Parmesan and Toasted Panko

Honey Glazed Carrots with Orange Zest and Chives

Black Pepper and Vermont Cheddar Creamed Corn (Contains Pork)

Chilled Grilled Asparagus with Citrus Segments

Cauliflower Gratin with Herbed Bread Crumbs

Steamed Broccoli with Olive Oil and Sea Salt

Olive Oil and Garlic Roasted Brussel Sprouts, with  
Caramelized Shallots and Balsamic Glaze

Provençal Style Ratatouille

## B U F F E T   E N T R E E S

### P o u l t r y

Classic Coq au Vin (Boneless Skinless Thighs) Braised with Red Wine, Onions, Mushrooms and Herbs

\* Carving of Pecan Crusted Chicken with Stone Ground Mustard Cream

Classic Italian Chicken Saltimbocca with Sage Jus and a Balsamic Glaze

Chicken Roulade Stuffed with Vegetables, Herbs and Natural Jus

Roasted Breast of Turkey with Giblet Gravy and Cranberry Sauce

Chicken Picatta with Lemon and Capers

Pesto Grilled Chicken Breast with Fresh Tomato-Kalamata Relish

Rosemary Roasted Chicken Breast with Sherry Mushroom Cream

Poached Breast of Chicken a la King with Petit Vegetables with Boursin White Wine Cream

### P o r k

Rosemary Roasted Pork Loin with Figs, Golden Raisin-Rum Sauce

\* Achiote Grilled Pork Tenderloin with Smoked Bacon Sofrito Salsa

\* Honey Bourbon BBQ Glazed Pork Tenderloin

### L a m b

\* Herbs de Provence and Dijon Crusted Rack of Lamb with Mint Jus

## B U F F E T   E N T R E E S

### B e e f

\* Carving of Broiled Tenderloin of Beef

Served with Caramelized Onions, Creamy Horseradish and Red Wine Demi Glace

\*Pepper Crusted Strip Loin with Cognac Peppercorn Cream

\* Roasted Salt-Crusted Prime Rib with Rosemary Jus and Creamy Horseradish

Short Ribs Slow Braised with Chianti and Root Vegetable Brunoise

\* Herb Marinated Grilled Flank Steak with Creamy Horseradish and Cabernet Demi Glace

Beef, Pork and Veal Meatloaf with Green Peppercorns and Caramelized Onion-Tomato Glaze

### S e a f o o d

Whiskey Glazed Baked Catfish with Pickled Green Tomato Tartar Sauce

Salmon Persillade on Chardonnay and Lemon Thyme Braised Leeks

Maryland Style Crab Cakes with Smoked Pepper Butter Sauce

Lightly Blackened Snapper with a Brandied Lobster Sauce

Pecan Crusted Trout with a Brown Butter Chive Sauce

Potato Crusted Cod with Lemon Dill Butter Sauce

Citrus Roasted Sea Bass on Artichoke Puree

## B U F F E T   D E S S E R T S

### P l a t e d   D e s s e r t

Passion Fruit Cream and Tropical Fruits in a Chocolate Shell with Shredded Phyllo  
Flourless Chocolate Cake with Tart Cherry Compote and Bailey's Pistachio Anglaise  
Mini Pineapple Upside-Down Cake with a Rum-Brown Sugar Cream  
Seasonal Berry and Lemon Trifle with Shaved White Chocolate  
Key Lime Tart with Mango and Raspberry Coulis  
French Apple Tart with Caramel Cream  
Homemade Cheesecake Tart with Gran Marnier Marinated Strawberries  
Kahlua Chocolate Mousse Layered with Espresso Brownie Crumbles and Valrohna Pearls

### J e w e l   D e s s e r t s

Lemon Bars Topped with Candied Orange  
Mini Double Fudge Brownies  
Mini Raspberry Linzer Bars  
Hand-Rolled Truffle Pops  
Pecan Caramel Diamonds  
Mini Amaretto Cannoli's  
Mini Chocolate Eclairs  
Mini Lions Head Bowl Filled with Rich Tiramisu and Mocha Mousse  
Dark Chocolate Dipped Strawberries with White Chocolate Drizzle

#### **Mini Cookies (each flavor is one selection)**

Macadamia White Chocolate, Mexican Wedding Cookie, Classic Chocolate Chip  
Oatmeal Raisin, Peanut Butter, Sugar Cookie

#### **Two-Bite Pies (each flavor is one selection)**

Cherry, Chocolate Cream, Strawberry Rhubarb, Southern Peanut Butter  
Coconut Cream, Peach Streusel, Key Lime, Pecan

#### **Babycakes (each flavor is one selection)**

Strawberry, Chocolate, Lemon, Southern Red Velvet with Cream Cheese Frosting,  
Carrot Cake with Cream Cheese Frosting, German Chocolate,  
Pina Colada with Passionfruit Frosting and Toasted Coconut