



# Buffet Menu

## **Salads**

**Caesar** | Double smoked bacon, herb crostini

**Summer** | Seasonal berries, lemon/herb vinaigrette

**Brussel Sprout** | Roasted maple vinaigrette, pomegranate seeds, roasted acorn squash

**House Salad** | Balsamic reduction

## **Pasta**

**Penne ala vodka** | Double smoked bacon, rose sauce

**Linguini bolognese** | Certified angus beef

**Spaghetti and Meatballs** | Certified angus beef

**Fettuccine alfredo** | Fresh cream sauce, herbs

## **Entree**

Salmon | Pistachio crusted, lemon zest

**Braised beef** | Red wine demi, fresh herbs

**Lemon Chicken** | Lemon butter sauce, fresh herbs

**Striploin Steak** | Chimichurri, garlic confit

**Baked Eggplant** | Gochujang sauce, sous vide,  
charbroiled

**Rainbow Trout** | Lemon butter sauce, fresh herbs

## **Sides**

**Rice pilaf** | Seasoned rice, fresh herb

**ZEST Curry** | Fresh house made sauce

**Seasonal Vegetables** | Fresh in season

**Roasted mini red potatoes** | Garlic confit, fresh herbs

**Broccolini** | Lemon zest, charbroiled

**Roasted brussel sprouts** | Truffle oil, shaved parm

**Heirloom carrots** | Lemon zest, charbroiled

## Desserts

**New York style cheesecake** | Fresh berries, mint

**Chocolate cake** | Fresh berries, mint

**Creme brulee** | Chefs creation

**Fresh fruit platter** | Serves 20

## *Additional charges*

Head chef - \$55 per hour/minimum four hours

Chef - \$40 per hour/minimum four hours

Waitress - \$37.50 per hour/minimum four hours

Dishwasher - \$25 per hour/minimum four hours

Prices subtract to change based off current staffing.

Rentals and decor available at additional cost, travel and delivery charges may apply.