

# WEDDING BUFFET MENU

Each Buffet includes choice of The Original Salad, potato, vegetable, and bread.

## **THE ORIGINAL SALAD**

Field greens & iceberg lettuce, tomatoes, onions & caramelized almonds, served with your choice of three dressings. Dressing choices: hazelnut, garlic bleu cheese, Ranch, French, sweet & sour, Caesar or balsamic vinaigrette

## **OPTION 1: ROASTED BEEF SIRLOIN CARVING STATION**

*(Minimum of 100 guests required) \$21.94 per person*

Accompanied by an assortment of white and wheat Ciabatta Buns and delicious sauces including horseradish sour cream, butter, & Dijon Mustard

## **OPTION 2: ROASTED BEEF SIRLOIN CARVING STATION w/ HALF CHICKEN BREAST**

### **ROASTED BEEF SIRLOIN CARVING STATION**

*(Minimum of 100 guests required) \$25.65 per person*

Accompanied by an assortment of white and wheat Ciabatta Buns and delicious sauces including horseradish sour cream, butter, & Dijon Mustard

### **CREAMY PEPPERCORN CHICKEN (OTHER SAUCE SELECTIONS AVAILABLE)**

1/2 boneless chicken breast, cognac, two-peppercorn melange & heavy whipping cream

## **OPTION 3: ROASTED BEEF SIRLOIN CARVING STATION w/ FULL CHICKEN BREAST**

### **ROASTED BEEF SIRLOIN CARVING STATION**

*(Minimum of 100 guests required) \$28.27 per person*

Accompanied by an assortment of white and wheat Ciabatta Buns and delicious sauces including horseradish sour cream, butter, & Dijon Mustard

### **CHICKEN PICATTA (GF) (OTHER SAUCE SELECTIONS AVAILABLE)**

Lightly breaded in gluten-free Panko then finished with lemon, butter, mushrooms, capers, parsley & Parmesan cheese

# Traditional Dinner Buffet

Includes choice of The Original Salad, potato, vegetable, and bread.

## **ROASTED BEEF SIRLOIN CARVING STATION**

*(Minimum of 40 guests required) \$32.12 per person*

Served with garlic au jus and horseradish sour cream.

and

## **CHICKEN PICATTA (OTHER SAUCE SELECTIONS AVAILABLE)**

Boneless chicken breast, lemon, butter, mushrooms, capers, parsley & Parmesan cheese

## **Potatoes**

*Your choice of potato / upcharge per person (GF=gluten free)*

### **GARLIC MASHED POTATOES (GF)**

### **BAKED POTATO (GF)**

Served with butter and sour cream on the side

### **BOMBAY POTATO (GF)**

### **HOMEMADE AU GRATIN POTATOES (GF) / \$1.69**

With garlic, heavy cream, and a blend of white cheeses

### **GARLIC ROASTED BABY RED POTATOES (GF)**

### **PENNE PASTA w/ ALFREDO**

### **HORSERADISH MASHED POTATOES (GF)**

### **AGED PARMESAN MASHED POTATOES (GF)**

### **YUKON GOLD POTATOES w/ FRESH APPLES (GF)**

### **ROSEMARY ROASTED RED POTATOES (GF)**

### **YUKON GOLD POTATOES ROASTED WITH KOSHER SALT (GF)**

# Chef Dominique's

CATERING & BANQUET FACILITY  
Estd. 2006

**YUKON GOLD CREAMY CHIVE POTATOES (GF)**

**ROASTED POTATOES w/ LEMON, ROSEMARY, & FRESH THYME (GF)**

**ROASTED SWEET POTATOES**

**TUSCAN YUKON GOLD POTATOES (GF)**

**GARLIC PARMESAN YUKON GOLDS ROASTED WITH FRESH ROSEMARY (GF)**

**SOUTHWEST MAC & CHEESE / \$1.69**

With a southern spin of poblano peppers, onion, sweet corn, chipotle, & Cowboy McCoy's secret cheese sauce

## Vegetables

*Price indicates an upcharge per person - GF=gluten free*

**FRESH STEAMED ASPARAGUS**

**GREEN BEANS ALMONDINE**

**GREEN BEANS WITH MUSHROOMS, ONIONS, & OLIVE OIL**

**BUTTERED CORN CASSEROLE**

**GREEN BEANS WITH BACON & A HINT OF BROWN SUGAR**

**CARAMELIZED BRUSSELS SPROUTS (GF)**

**ROASTED BRUSSELS SPROUTS WITH SPICY PISTACHIOS (GF)**

**CREAMY TARRAGON CORN (GF)**

**MADEIRA CARROTS (GF)**

**SAUTÉED MIXED VEGETABLES**

Assorted vegetables including peppers, asparagus, onions, mushrooms, zucchini, & yellow squash

**CAPRESE CORN (GF)**

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Sweet corn accompanied by fresh basil, garden tomatoes, butter, and seasoning

**GRILLED ASPARAGUS / \$1.56**

With roasted garlic butter crumbs

**VEGETARIAN COUSCOUS / \$1.15**

Assorted sautéed vegetables accompanied by Israeli couscous & fresh herbs

(Rev. 9.10.20)