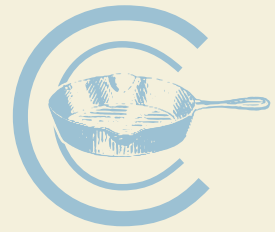


# Buffet Menu

# Buffet Menu 1



## *First Course*

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Romaine Lettuce, Parmesan, Crouton, Caesar Dressing

Mixed Greens, Fennel, Tomato, Golden Raisins, Carrots, Lemon Vinaigrette

Field Greens, Cucumber, Tomato, Red Onion, Carrot, Crouton, Balsamic Vinaigrette

## *Main Course*

---

**Herb Roasted Turkey Breast**

Apple Orange Chutney

**Garlic Roasted Chicken**

Lemon, Thyme Butter

**Jamaican Pork Loin**

Jerk Spice, Mango Pineapple Salsa

**Flank Steak**

Spinach, Gorgonzola, Red Peppers Compound Butter

**Wild Mushroom Ravioli**

Dijon Cream Sauce, over Wilted Spinach

## **\$35 per person**

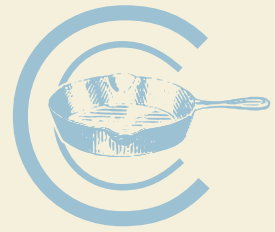
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*Experience Also Includes:*

Three Sides and Artisan Bread

Choice of Two Starters or One Dessert

# Buffet Menu 2



## *First Course*

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Spring Mix, Mozzarella, Tomatoes, Basil, Balsamic Vinegar, Olive Oil

Spring Mix, Almond, Carrot, Napa Cabbage, Peppers, Candied Lemon,  
Lemon Curry Vinaigrette

Romaine, Kalamata Olive, Feta Cheese, Artichoke, Cucumber, Tomato,  
Red Wine Oregano Vinaigrette

## *Main Course*

---

### **Broiled Mahi Mahi**

Tropical Mango, Pineapple, Onion, Cilantro Relish

### **Honey Roasted Pork Loin**

Apple Plum Chutney

### **Roasted Chicken**

Artichoke, Kalamata Olive, Feta

### **Garlic Roasted Prime Rib**

Au Jus, Horseradish sauce

\*Hand Carved

### **Stuffed Portobello**

Spinach, Artichoke Parmesan

## **\$40 per person**

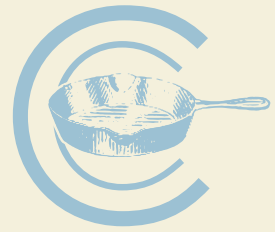
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*Experience Also Includes:*

Three Sides and Artisan Bread

Choice of Two Starters or One Dessert

# Buffet Menu 3



## *First Course*

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Field Greens, Apple, Roquefort, Walnuts, Champagne Vinaigrette

Poached Pear, Goat Cheese, Shallot, Candied Pecans, Port Wine  
Reduction Vinaigrette

Mixed Field Greens, Toasted Walnuts, Feta, Dried Apricot, Cranberries,  
Balsamic Vinaigrette

## *Main Course*

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### **Poached Salmon**

Sundried Tomato, Artichoke, Kalamata Olive, Onion, Caper, Lemon Zest Relish

### **Bourbon Street Roasted Pork Tenderloin**

Creole Mustard Sauce

### **Cornish Game Hen**

Honey Mustard Brandy Demi-glaze

### **Grilled Garlic Tenderloin**

Bearnaise, Horseradish Sauce

\*Hand Carved

### **Eggplant Parmesan**

Tomato, Parmesan, Mozzarella

## **\$45 per person**

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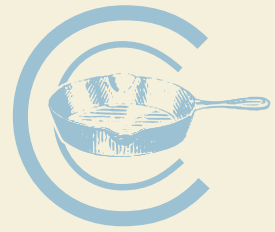
*Experience Also Includes:*

Three Sides and Artisan Bread

Choice of Two Starters or One Dessert

# Sides

Choice of 1 Starch and 2 Vegetables



## *Grains*

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Wild Rice and Pecan Pilaf  
Cheddar Grits  
Spiced Red Beans and Rice  
Herbed Parmesan Polenta  
Basmati Rice with Wild Mushrooms

## *Potato*

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Rosemary and Garlic Roasted Potatoes  
Sweet Potato Au Gratin  
Roasted Garlic and Boursin  
Mashed Potatoes  
Twice Baked Red Potato with Chives  
Crispy Fingerling Potatoes

## *Pasta*

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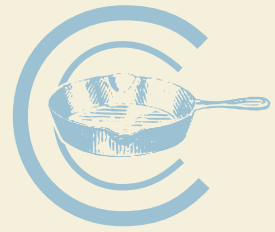
Couscous Primavera,  
Seasonal Vegetable  
Penne Pasta with Rustic Tomato  
Basil Sauce  
Bowtie Pasta In Roasted Garlic,  
Parmesan Cream Sauce  
Pesto Penne, Pine Nuts  
Herbed Risotto Cakes  
Toasted Parmesan Orzo

## *Vegetables*

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Maple Carrots  
Louisiana Cream Corn,  
Roasted Peppers  
Saffron Cauliflower  
Asparagus  
Green Beans, Toasted Almonds,  
Brown Butter  
Roma Tomatoes Stuffed with  
Spinach Florentine  
Roasted Red Peppers,  
Mozzarella, Marinara  
Steamed Snap Peas  
Brussel Sprouts with Parmesan  
and Leeks

# Desserts



## Options

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### **Chocolate Mousse**

Seasonal Berries

### **Dessert Platter**

House Cookies, Brownies, and Dessert Bars

### **Peanut Butter Tart**

Chocolate Wafer Crust, Chocolate Sauce, Salted Peanuts

### **Tiramisu**

Mascarpone Cheese, Espresso, Cocoa

### **Lemon Curd Cake**

Cream Cheese Frosting, Strawberries

### **Bread Pudding**

Caramel Sauce, Whipped Cream

### **Chef's Dessert Table**

Assortment of Cake, Cheesecake, Dessert Bar,  
Petit Fours, Chocolate Dipped Berries

*Additional Charges may apply*

### **Seasonal Fruit Cobbler**

Vanilla Ice Cream

### **Molten Chocolate Cake**

Seasonal Berries, Whipped Cream

### **Salted Caramel Cake**

Vanilla Ice Cream