

BUFFET OPTIONS

Simple Lunch | **32**

choice of one salad, one starch, one vegetable, and two proteins

Enhanced Lunch | **38**

choice of two salads, one starch, one vegetable, two proteins, and one pasta or risotto

Dinner | **50**

choice of two salads, one starch, one vegetable, two proteins, and one pasta or risotto

SALAD OPTIONS

Beet Waldorf Salad

Caesar Salad in Parmesan Baskets

Harvest Salad

Arugula & Quinoa Salad

STARCH OPTIONS

Chive & Asiago Duchess Potatoes

Smoked Gouda Scalloped Potatoes

DAC Whipped Potatoes

Spinach & Leek Fried Wild Rice

Aged Gruyere Au Gratin Potatoes

VEGETABLE OPTIONS

Green Beans with Mushrooms & Ham

Green Beans Wrapped in a Carrot Ribbon

Asparagus with Broiled Basil Roma Tomato

Broccoli with Parmesan Herb Mornay Sauce

Asparagus with Roasted Beets & Butternut Squash

Roasted Cauliflower with Spaghetti Squash & Peas

PASTA & RISOTTO OPTIONS

Rigatoni Carbonara

Penne Primavera

Fettuccine with Spinach Alfredo

Wild Mushroom Risotto

PROTEIN OPTIONS

CHICKEN

Chicken Francese

with garlic cream

Cranberry & Brie Stuffed Chicken

with a caramelized onion soubise

Mushroom & Shallot Chicken Supreme

with a creamed corn sauce

Pecan Chicken Fried Chicken

with red eye gravy

Wild Rice Chicken Roulade Parsnip Creamed Spinach

PORK

Mustard Glazed Pork Loin

with cranberry chutney

Soy Marinated Pork Tenderloin

with a mango chili sauce

Country Fried Pork

with black pepper gravy

SALMON

Ginger-Miso Glazed Salmon

with cauliflower purée

Salmon Piña

Pan Seared Salmon

with rockefeller sauce

ADD A CARVING STATION TO YOUR BUFFET

Carved Tenderloin or Strip Loin | 16

horseradish crusted, pastrami smoked

horseradish, béarnaise demi-glace, au jus (choose two)

Prime Rib | 20

salt and dijon crusted

horseradish, au jus

Orange & Sage Brine Turkey | 14

with sage giblet gravy

Rosemary Studded Leg of Lamb | 14

with mint jus

Prices are per person.

Please contact Madison Vaughan, Director of Catering with any questions.

Version 01.2022.