



PREMIER BUFFET PACKAGE

FINAL HEAD COUNT AND MENU SELECTIONS DUE 10 DAYS PRIOR TO EVENT

\$99 PER PERSON

STATIONED APPETIZERS

SELECT THREE FROM THE LIST BELOW

TOMATO BRUSCHETTA

Artichoke, garlic, basil

STUFFED MUSHROOMS

Goat cheese, crispy prosciutto, lemon stuffed cremini

PONZU CHICKEN SKEWERS

Panko-encrusted chicken breast, ponzu glaze

PRAWN BASIL SKEWERS

Garlic, basil, lemon, parsley

TUNA POKE ON CUCUMBER

Seared ahi, togarashi, nori, sesame, ponzu, chives

WALDORF SPEARS

Dried cherries, walnuts, celery, apple, balsamic glaze

LIME CILANTRO CHICKEN SKEWERS

Lime & cilantro marinated chicken breast

PORK RILLONS

Red wine & sugar braised pork belly, thyme, garlic

GOAT CHEESE TOAST POINTS

Roasted pepper mixed goat cheese, chives

STUFFED DATES

Goat cheese stuffed dates wrapped in prosciutto

SALADS

SELECT ONE FROM THE LIST BELOW

MIXED GREENS

Fresh seasonal farmers market ingredients

CAESAR SALAD

Romaine, focaccia croutons, tomatoes, parmesan

PROTEINS

SELECT TWO FROM THE LIST BELOW

ANGUS BEEF

Demi-glaze

DAILY SEAFOOD

Beurre Blanc

BAKED CHICKEN

Seasonal sauce

GRILLED PORK LOIN

Seasonal sauce

STARCHES

SELECT TWO FROM THE LIST BELOW

ROASTED POTATOES

Olive oil, fine herbs

RICE PILAF

Carrot, onion, celery, vegetable broth

MASHED POTATOES

Garlic butter

SIDES

BOTH SIDES INCLUDED

VEGETARIAN RAVIOLI

Assorted cheeses, marinara

ROASTED SEASONAL VEGETABLES

Olive oil, fine herbs

DESSERT

ASSORTED PETIT DESSERTS

Mini tartelettes, pastries, & petit fours