

à La Carte Buffet Enhancements

SPRING 2026 MARCH - MAY

MINIMUM 30 GUESTS.

PRIME RIB CARVING STATION

CARAMELIZED ONIONS, AU JUS
17 PER PERSON ENHANCEMENT TO
CERTIFIED ANGUS BEEF ON PREMIER PACKAGE ONLY
PLUS ONE ADDITIONAL \$150 CARVING LABOR FEE

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
11 PER PERSON

MINI CHICKEN POT PIE

VOL-AU-VENT, MIREPOIX, CREAM, ENGLISH PEAS
11 PER PERSON

ARANCINI

ARBORIO RICE, BASIL PESTO, TENDER ONION, SMOKED MOZZARELLA
12 PER PERSON

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE, BACON, PORK BELLY, HERBED GREMOLATA
12 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
21 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN
CARAMELIZED ONIONS, HORSERADISH CREAM
12 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY
CROSTINI, DRIED FRUIT, CANDIED NUTS
85 PER HALF WHEEL

AHI TUNA SLIDERS*

SMOKED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE
13 PER PERSON

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI
DRIED FRUIT, CANDIED NUTS
13 PER PERSON

BBQ PORK BELLY SLIDERS

PICKLED RED ONION, DEL RIO ARUGULA, PEPPER JACK CHEESE
12 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS
AVOCADO CREMA, TOMATILLO PICO
13 PER PERSON

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.