

## Buffet Dinner Menu

### Chef's Choice Hors D'oeuvres

### Salad (choose two)

#### Caesar

Romaine Lettuce | Aged Reggiano  
Parmesan Cheese | Herb Crouton |  
Traditional Caesar Dressing

#### Field Green

Tomatoes | Cucumbers | Carrots |  
Balsamic Vinaigrette | Ranch Dressing

#### Kale Quinoa

Quinoa | Roasted Red Pepper | Spinach |  
Lemon Oregano Vinaigrette

#### Caprese

Vine Ripe Tomatoes | Fresh Mozzarella  
Cheese | Basil | Balsamic Glaze

### Entrée (choose three)

#### Oven Roasted Chicken Breast with Rosemary & Thyme

Creamy Mushroom Sauce

#### Honey Sesame Chicken

Scallions | Fresno Chilies

### Coriander Crusted Salmon

Lemon Herb Beurre Blanc

### Oven Roasted Flounder

Spicy Tomato & White Bean Ragù

### Pasta Al Forno

Alfredo Sauce | Panko Parmesan Crust

### Roasted Vegetable Farfalle

Seasonal Squash & Peppers | Arugula |  
Marinara | Parmesan Cheese

### Root Vegetable Fricassee

Idaho Potatoes | Broccoli | Grape  
Tomatoes | Germolata | Cauliflower  
Coconut Cream Sauce

### Braised Beef Short Ribs

Cabernet Sauvignon Sauce | Baby Carrots

### Compliments (choose one)

#### Garlic Mashed Potato

#### Roasted Red Skins

#### Wild Rice Pilaf

#### Roasted Broccoli

#### White Bean Ragout

## Buffet Dinner Menu

Dessert (choose one)

Hornblower Signature Dessert  
Station

Cakes | Brownies | Seasonal Fruit

New York Style Cheesecake

Lemon Mascarpone Cream | Blueberry  
Compote