

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 Ragu

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