

Buffet Menu

Stationary Hors d'Oeuvres (Select One)

- **Fresh Seasonal Vegetable Crudité V VG GF**
A colorful display of crisp vegetables served with assorted house-made dips.
- **International Cheese Platter V GF***
A selection of fine cheeses served with dried and fresh fruits and artisan crackers.
- **Antipasto Platter GF***
A mix of cured meats, cheeses, artichokes, sun-dried tomatoes, and marinated olives.
- **Jumbo Shrimp Cocktail GF**
Juicy jumbo shrimp served with a tangy cocktail sauce and fresh lemon wedges.
- **Mediterranean Mezze Platter V**
An assortment of Middle Eastern dips, pita bread, and fresh seasonal vegetables.

Salads & Sides (Select One)

- **Coastal Greens V VG GF**
A fresh mix of mesclun greens tossed with a light citrus vinaigrette.
- **Classic Caesar Salad V**
Crisp romaine, crunchy croutons, Parmesan cheese, and creamy Caesar dressing.
- **Medley of Seasonal Roasted Vegetables V VG GF**
A vibrant mix of seasonal vegetables roasted to perfection.
- **Roasted Herb Potatoes V VG GF**
Potatoes roasted with garlic, rosemary, and thyme.
- **Sautéed Wild Mushrooms & Green Beans V VG GF**
Sautéed wild mushrooms and green beans in a light garlic sauce.

Pastas (Select One)

- **Pasta alla Vodka V**
Penne pasta tossed in a creamy tomato-vodka sauce.
- **Creamy 4 Cheese Mac & Cheese V**
A rich blend of four cheeses enveloping tender macaroni.

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- **Creamy Pesto Pasta V**

Pasta tossed in a rich and velvety basil pesto sauce, finished with Parmesan cheese.

- **Fresh Tomato and Spinach Pasta V**

Pasta lightly tossed with fresh tomatoes and spinach.

Entrées (Select Two)

- **Skirt Steak**

Grilled skirt steak seasoned and served to perfection.

- **Fresh Roast Salmon GF**

Served with a dill lemon sauce.

- **Wild Mushroom Chicken Thighs GF**

Tender baked chicken thighs topped with a creamy wild mushroom sauce and fresh herbs.

- **Grilled Chicken Breast GF**

Juicy chicken breast served with a flavorful chimichurri.

Desserts (Select One)

- **Assorted Mini Pastries V**

A variety of chef-selected mini pastries.

- **Classic Cheesecake V**

Rich, creamy cheesecake with a graham cracker crust.

- **Lava Cake V**

Served with berry jam and whipped cream.

- **Chocolate Mousse V**

Light, airy chocolate mousse topped with whipped cream.