

Sample Buffet Menu

Choice of two entrees, two salads, one vegetable, one starch and one dessert

Sample Entrée Selections

Salmon Vera Cruz-grilled and capped with a semi-spicy olive and tomato based sauce flavored with peppers, olives, and cilantro

Chicken scaloppini- sautéed in olive and whole butter, crowned with artichokes, mushrooms, and a basil caper buerre blanc

Rosemary roasted breast of turkey-oven-roasted and served with a sun dried cherry marmalade (carved to order)

Trout meuinere –sautéed Idaho trout dressed with white wine lemon and kiss of whole butter

Herb-grilled center cut pork chops-doused with fresh lime and served with mango relish

Oak and chipotle smoked tenderloin of beef-served with a-jus and horseradish mousse

Blackened mahi-mahi served with crayfish scampi

Garlic studded and apple smoked center cut pork loin served with Dijon, and fig chutney

Spice grilled #1 tuna glace in a Vietnamese peanut sauce

Roast duck ala orange –on wild rice hash

Pepper roasted prime rib served with a jus and horseradish

Shrimp Florentine- sautéed tiger shrimp in mushrooms, garlic, shallots, basil and chives tossed with baby spinach and lemon butter

Spice seared sea scallops, in saffron bouillabaisse

Gulf red snapper sautéed crisp and crowned with blue crab claws and citrus sauce

Garlic grilled lamb chops –served with a fresh mint reduction

Oven roasted veal rib eye served with red wine and thyme sauce

Salad Offerings

Sliced tomato and feta cheese salad with cucumber and balsamic dressing

Our famous Caesar salad, mixed greens with our house and ranch dressing

Bow-tie pasta salad, with artichokes, hearts of palm, and black olives

Marinated and roasted asparagus in red wine vinaigrette

Green bean and walnut salad

Baby spinach, served with either raspberry or hot bacon dressing

Vegetable Offerings

Grilled seasonal vegetable

Parmesan baked tomato

Steamed asparagus

Lyonnais carrots

Squash ratatouille

Julienne vegetables

Broccoli polonaise

Starch Offerings

Rosemary roasted new potatoes

Garlic mashed Yukon gold potatoes

Indian wild rice

Rice pilaf

Wild mushroom risotto

Pesto tossed penne

Russet potato Au Gratin

Dessert Selections

Chocolate paradise –layers of flourless chocolate cake and dark chocolate ganache, served with a raspberry coulis

Key lime pie served with mango puree

Pecan and raisin bread pudding – with bourbon sauce

Fresh berry crème brulee-caramelized with brown sugar

Lemon mousse and sponge cake terrine-with sweetened strawberries

White chocolate pecan pie – with vanilla bean ice cream

Peach or blackberry cobbler –with vanilla bean ice cream

Pineapple upside down cake-with warm caramel

Includes coffee, tea, rolls and butter

Plus 20% gratuity and 8 ¼% sales tax.