

# CUSTOM DINNER BUFFETS

## CUSTOM DINNER BUFFET #1 \$65

All custom buffets come with fresh buns with butter, and fresh brewed coffee & tea

Garden vegetable platter with ranch dip (GF)(V)

Your choice of three (3) salads selections

Your choice of three (3) entrée selections

Your choice of two (2) vegetable selections

Your choice of two (2) starch selections

Your choice of two (2) dessert selections

## CUSTOM DINNER BUFFET #2 \$55

All custom buffets come with fresh buns with butter, and fresh brewed coffee & tea

Your choice of two (2) salad selections

Your choice of two entrée (2) selections

Your choice of two vegetable (2) selections

Your choice of one starch (1) selection

Your choice of one (1) dessert selection

## CUSTOM DINNER BUFFET #3 \$45

All custom buffets come with fresh buns with butter, and fresh brewed coffee & tea

Your choice of one (1) salad selection

Your choice of one (1) entrée selection

Your choice of one (1) vegetable selection

Your choice of one (1) starch selection

Your choice of one (1) dessert selection

## SALAD SELECTION

### Garden Salad (GF)(V)

Mixed greens with cucumbers, radishes, peppers, tomatoes, and carrots with Chef's choice of three dressings

### Baby Spinach Salad (GF)(V)

Bed of baby spinach topped with fresh strawberries and blueberries, toasted walnuts, goat cheese, and a shallot vinaigrette

### German Potato Salad (GF)

Baby Yukon gold potatoes, bacon and green onions tossed with our tangy house made ranch dressing

### Tomato, Cucumber and Feta Salad (GF)(V)

Mixed with romaine lettuce and tossed in a Greek vinaigrette

### Mighty Garlic Caesar Salad

Crisp romaine tossed in our garlic dressing with shredded parmesan cheese, garlic croutons, and lemon wedges

### Arugula and Watermelon Salad (GF)(V)

Arugula salad with shaved red onions, watermelon, feta and sliced black olives drizzled with a shallot vinaigrette

### Broccoli Salad (GF)(V)

Mixed with bell peppers, shaved red onions and shredded cheddar cheese, all tossed in a creamy lemon garlic dressing

### Roasted Red Pepper Caesar Salad

Romaine lettuce mixed with roasted red peppers, parmesan cheese and garlic croutons, tossed in a roasted pepper Caesar dressing

### Roast Corn and Black Bean Mexican Salad (GF)(V)

Whole kernel corn roasted and tossed with green chilies, red peppers, cilantro, cucumbers, red onions, black beans and tossed in a cumin spiced creamy dressing

### Four Cheese Tortellini Pasta Salad (V)

Mixed with peppers, tomatoes and onions, tossed in a lemon herb vinaigrette

### Strawberry Spinach Salad (GF)(V)

Mixed with shaved red onions and topped with toasted pumpkin seeds, tossed in a raspberry ginger vinaigrette

### Classic Creamy Coleslaw (GF)(V)

GF= Gluten Free V= Vegetarian

All prices are subject to applicable taxes, 5% gratuity and 15% management charge. All prices are subject to change.



# W CUSTOM DINNER BUFFETS CONTINUED

## ENTRÉE SELECTION

### Honey Garlic Grilled Chicken

Chicken breast with our sticky sweet honey garlic sauce

### Mediterranean Grilled Chicken

Served with a roasted pepper tomato sauce topped with crumbled feta and basil

### Lemon Sage Chicken Drumsticks

In a lemon sage stock

### Herb Marinated Chicken Breast

Served with a rosemary seared mushroom sauce

### Chicken Breast Parmesan

Pounded chicken breast lightly breaded in bread crumbs and parmesan cheese, fried then topped with tomato sauce, melted mozzarella and parmesan

### Hawaiian Chicken Breast (GF)

Topped with a sweet pineapple BBQ sauce

### Sriracha Honey Chicken Drumsticks

### Southern Fried Chicken

Buttermilk herb marinated fried chicken served with our sweet heat dipping sauce

### Cajun Spiced Cod Filets

### Lemon Pepper Baked Basa (GF)

With marinated vegetable strings

### Porkloin (GF)

Marinated and served with balsamic cranberry sauce

### St Louis Cut Pork Ribs (GF)

With our smokey BBQ sauce

### Slow Cooked Beef Eye of The Round

Slow cooked beef eye of the round, sliced

### Sweet and Sour *OR* BBQ Meatballs

Seasoned beef meatballs tossed in your choice of sauce

### Beef Lasagna

Angus beef layered with fresh pasta sheets, house basil tomato sauce, spinach, mozzarella and provolone cheese

### Layered Ratatouille (GF)(V)

Sliced vegetables baked on a bed of tomato basil sauce

### Zucchini Parmesan (V)

Zucchini breaded then fried and topped with tomato sauce, melted mozzarella and parmesan

### Grilled Vegetable Lasagna (V)

Layers of grilled zucchini, red onions, tomatoes, spinach, peppers and herb marinara sauce, topped with mozzarella and provolone cheese

### Mediterranean Mini Quiche (V)

With green kale, bell peppers and roast garlic

## VEGETABLE SELECTION (SEASONAL AVAILABILITY)

### Roasted Red Beets (GF)(V)

With an orange maple vinaigrette

### Brussel Sprouts (GF)(V)

With a citrus maple vinaigrette

### Lemon Pepper Roasted Cauliflower (V)

### Lime Maple Carrots (GF)(V)

### French Green Beans (GF)(V)

Served with seared balsamic onions

### Button Mushroom (V)

Served in a smoked garlic brown butter

### Garlic Butter Broccoli (V)

### Maple Orange Glazed Green Beans (GF)(V)

### Maple Brown Sugar Glazed Root Vegetable Medley (GF)(V)

### Honey Sriracha Braised Baby Carrots (GF)(V)

## STARCH SELECTION

### Brown Fried Rice (GF)(V)

### White and Wild Rice Pilaf (GF)(V)

Topped with dried cranberries

### Basmati Rice with Peppers, Onions, Carrots, Peas and Corn (GF)(V)

### Italian Baked Rice (GF)(V)

With roasted tomatoes and red peppers

### Honey Butter Smashed Potatoes (GF)(V)

### Twisted Potato Wedges (V)

With a garlic parmesan seasoning

### Roasted Potato Wedges (V)

Baked with bacon, caramelized onions, cheddar cheese and topped with garlic ranch

### Greek Lemon Oregano Roast Yukon Gold Potatoes (GF)(V)

### Cheddar Ranch Roasted Potatoes (V)

### Potato and Cheddar Perogies (V)

Pan seared with onions and sour cream

### Sweet Potato Fries (V)

With garlic and herb seasoning

### Herb Roasted Creamer Potatoes (GF)(V)

### Penne Rigate Pasta (V)

With roasted pepper tomato sauce and parmesan

### Cavatappi Pasta with Spinach Alfredo Sauce

Topped with parmesan cheese

### Pesto Cream Gnocchi (V)

## DESSERT SELECTION

### Cheesecake with Chocolate Drizzle

### Assorted Dessert Squares

### Sliced Fruit Platter with Yogurt Dip (GF)

### Warm Apple Crumble with Caramel Sauce

### Assorted Cake Slices