



Breakfast Buffet Menus

Option One:

Assorted Breads and Pastries with Condiments
Crab Benedict
Roasted Red Bliss Potato
Bacon
Buttermilk Pancakes with Blackberry Compote
Yogurt Parfaits
Whole Fruit
Juice, Coffee, Tea

Option Two:

Assorted Breads and Pastries with Condiments
Southwestern Egg Frittata
Hash Browns
Bacon
Brioche French Toast with Macerated Strawberries
Whole Fruit
Juice, Coffee, Tea

Option Three:

Assorted Breads and Pastries with Condiments
Scrambled Eggs with Chives
Roasted Red Bliss Potatoes
Bacon
Whole Fruit
Juice, Coffee, Tea



Buffet Lunch & Dinner Menus

Option One:

Red Oak and Frisee Salad, Bacon Lardon, Pickled Carrot, Arethusa Blue, Honey Balsamic Vinaigrette
Chef's Choice of Two Seasonally Composed Salads
Black Tea Infused Bone in Chicken Breast with Grilled Mango and Tomatillo Salsa
Korean Chili Glazed Cod
Bulgogi Style Flank Steak Seasonal Roasted Potatoes and Vegetable
Chef's Selection of Mini Bites

Option Two:

Baby Kale Leaves with Roasted Pumpkin Seeds, Dried Blueberries, Sharp Cheddar, Green Goddess Dressing
Chef's Choice of Two Seasonally Composed Salads
Mixed Bell Peppers Stuffed with Fonio with Oven Spicy Tomato Ragù
Cilantro-Lime Chicken Thighs
Market Fish Veracruz
Rice and Beans
Seasonal Vegetable
Chef's Selection of Mini Bites

Option Three:

Seasonally Available Baby Greens, Marinated Beets, Toasted Sunflower Seed, Smoked Goat Cheese, Persimmon Vinaigrette
Chef's Choice of One Seasonally Composed Salad
Roasted Chicken Provencal
Herb Crusted Filet of Sole with Lemon Beurre Blanc
Smashed Red Bliss Potatoes
Seasonal Vegetable
Chef's Selection of Mini Bites



Plated Lunch & Dinner Menus

(Entrée Counts are due 72 hours prior to event for all menus below)

Option One:

Red Oak and Frisee Salad, Bacon Lardon, Pickled Carrot, Arethusa Blue, Honey Balsamic Vinaigrette
Black Tea Infused Bone in Chicken Breast with Grilled Mango and Tomatillo Salsa, Baby Potatoes and
Seasonal Vegetable
Korean Chili Glazed Cod over Jasmine Rice, Seasonal Vegetable
Bulgogi Style Flank Steak with Baby Potatoes and Seasonal Vegetable
Vegan Moussaka
Seasonal Panna Cotta

Option Two:

Baby Kale Leaves with Roasted Pumpkin Seeds, Dried Blueberries, Sharp Cheddar, Green Goddess
Dressing
Cilantro-Lime Marinated Breast of Chicken with Baby Potatoes and Seasonal Vegetable
Market Fish Veracruz over Saffron Rice and Seasonal Vegetable
Mixed Bell Peppers Stuffed with Fonio with Oven Spicy Tomato Ragu
Tres Leches Cake

Option Three:

Seasonally Available Baby Greens, Marinated Beets, Toasted Sunflower Seed, Smoked Goat Cheese,
Persimmon Vinaigrette
Roasted Chicken Provencal with Baby Potatoes and Seasonal Vegetable
Herb Crusted Filet of Salmon with Lemon Beurre Blanc over Jasmine Rice and Seasonal Vegetable
Vegan Moussaka
Chef's Selection of Mini Bites