

# A Spice of Life

## DINNER BUFFET MENU



Immerse yourself in our lavish dinner buffet, where an array of tantalizing dishes awaits on stationary tables, adorned with platters and chafing dishes. A tailored selection of entrees and sides in a relaxed flow fosters a social atmosphere for your next event. Choose between single or double-sided setups, with staff service or a laid-back vibe. Customize your feast to reflect your personal taste and style!


# DINNER BUFFET


## Salads [Choose One]

*Entrée price includes: Assorted rustic bread & butter, choice of salad, vegetable, and starch*

*All salads can be modified to be gluten & dairy free*

**Blueberry Ricotta** | Frisee & radicchio greens, fresh blueberries, ricotta salata, and toasted almonds with pomegranate vinaigrette GF/VEG 5.00


**Orange & Olive** | Chopped romaine, smoked Kalamata olives, shaved fennel, pistachios, and orange with sherry vinaigrette  GF/DF/VEG 6.00

**Garden Salad** | Mixed greens, sliced cucumber & radish, and shredded carrot & jicama with champagne vinaigrette  GF/DF/VEG 4.00

**Caesar** | Chopped romaine, shredded parmesan, and house-made croutons with Caesar dressing VEG 4.00

**Chipotle Corn Salad** | Chopped iceberg, corn, cilantro, cotija cheese, and roasted sweet potato with chipotle ranch dressing VEG 5.00

## Vegetables [Choose One]

**Za'atar Spiced Roasted Carrots** | Harissa chile sauce  GF/DF/VEG 3.50

**Roasted Broccolini** | Romesco sauce GF/VEG 3.50

**Tahini Roasted Cauliflower**  GF/DF/VEG 3.50

**Balsamic Glazed Brussel Sprouts with Almonds**  GF/DF/VEG 3.50

**Sauteed Seasonal Vegetables**  GF/DF/VEG 3.50





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## Starches [Choose One]

<b>White Pepper Garlic Mashed Potatoes</b>	GF/VEG	4.50
<b>Yukon &amp; Parsnip Gratin</b>   Fried shallots	GF/VEG	5.00
<b>Saffron Jeweled Couscous</b>   Dried fruit and almonds	DF/VEG	4.50
<b>French Wild Rice Pilaf</b>	GF/VEG	4.50
<b>Roasted Fingerling Potatoes</b>	GF/DF/VEG	4.50

## Proteins [Choose One]

### BEEF

<b>Barrel Cut Manhattan</b>   Choice of sauce	39.00
<b>Grilled Tri -Tip</b>   Choice of sauce	34.00
<b>Bistro Beef Tenderloin</b>   Choice of sauce	35.00
<b>Santa Maria Tri-Tip</b>   Spanish salsa verde	34.00

### POULTRY

<b>Airline Chicken Breast</b>   Choice of sauce	32.00
<b>Chicken Thigh</b>   Choice of sauce	26.00
<b>Bone-In Chicken</b>   Choice of sauce	26.00

<b>STEAK SAUCES</b>	Bordelaise
	Balsamic Steak Sauce
	Blue Cheese Sauce GF
	Creamy Peppercorn
	Ancho Chili Lime Sauce DF/GF
	Spanish Salsa Verde DF/GF

<b>POULTRY SAUCES</b>	Ancho Sour Orange Mojo DF/GF
	Castelvetrano Picatta GF
	Spiced Aji Amarillo GF
	Mushroom Marsala



*PORK*

**Apple Sausage Stuffed Pork Loin** | Honey habanero glaze (DF/GF) 27.00

*SEAFOOD*

**Pistachio Crusted Salmon** | White balsamic agrodolce (GF/VEG) 36.00

**Cumin Seared Ono** | Roasted corn puree (GF) 37.00


**Blackened Halibut** | Champagne and grapefruit gastrique (DF/GF) 44.00

*VEGETARIAN*

**Roasted Red Pepper and Asparagus Risotto** GF/VEG 23.00

**Mushroom Ragu** | Parmesan polenta GF/VEG 23.00

**Chickpea Masala** | Jeweled basmati rice  GF/DF/VEG 23.00

**Stuffed Delicata Squash** | Orange pomegranate drizzle  GF/DF/VEG 23.00

**Teriyaki Tofu Skewers** | with vegetable yakisoba  VEG 23.00

*Carving Station* option as entrée

**Prime Rib** 41.00

**Beef Tenderloin** 44.00

**Bistro Tenderloin** 34.00

**Pork Tenderloin** 29.00

**Bison Rib Roast** MP

[Choice of Sauce]

**Included in all Buffets:** Assorted Rustic Breads & Butter





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