

# BUFFET OPTIONS

## First Course

Choose 2

### Chopped Market Salad

Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette

### Organic Baby Beets & Grapefruit Salad

Shaved Fennel, Fried Boucheron Goat Cheese, Spiced Candied Walnuts

### Tuscan Salad

Heart of Romain, Olives, Bell Peppers, Cucumbers, Mini Mozzarella Bowls, Tomatoes, Warm Garlic Croutons and Balsamic Vinaigrette

### Assorted Flat Breads

## Entrée

Choose 3

### Roasted Pork Tenderloin

BBQ Ribs

Beef Sliders

### Rosie's Organic Chicken Breast

Zinfandel Braised Short Ribs

Slow Roasted Prime Rib

Oven Roasted Wild King Salmon

Sweet Corn or Porcini Mushroom Ravioli

## Sides

Choose 4

Parmesan Potato Gratin

Wild Rice Pilaf

Braised Baby Carrots

Roasted Veggie Succotash

Seasonal Pasta

Mashed Potatoes

## Dessert

Choose 1

Cheese Charcutier

Mini Assorted Desserts

Mini Butterscotch Puddings

\$90 per person +tax & 20% service charge