



## BUFFET STYLE

### *Appetizers (choose 3)*

PORK BELLY W/ MAPLE SRIRACHA GLAZE  
TOMATO & GOAT CHEESE BRUSCHETTA  
VEGETABLE SPRING ROLLS W/ KOREAN BBQ  
TOMATO MOZZARELLA BITES W/ BASIL OIL  
BLT SKEWERS

BRIE BITES W/ WALNUTS & RASPBERRY SAUCE  
TRUFFLE PARMESAN TOTS  
TOMATO SOUP W/ GRILLED CHEESE CROUTONS  
CRISPY CHICKEN & WAFFLES W/ MAPLE SYRUP  
CAJUN SHRIMP SKEWERS

### *Mains (choose 2)*

PORK LOIN W/ HORSERADISH DIJON CREAM  
SLICED BISTRO STEAK W/ GARLIC BUTTER  
CHICKEN PARMESAN W/ FRESH MOZZARELLA  
CAVATAPPI ALFREDO  
BRAISED BEEF SHORT RIB +\$3

CRISPY CHICKEN W/ MAPLE SRIRACHA GLAZE  
ROASTED VEGETABLE LASAGNA  
CRAB IMPERIAL TILAPIA  
CREAMY SHRIMP SCAMPI  
LEMON DILL SALMON +\$5

### *Sides (choose 4)*

\*SUBSTITUTE (1) SIDE FOR (1) DESSERT NO ADDITIONAL COST

WILD RICE  
SMOKED BACON MAC & CHEESE  
ZA'ATAR COUSCOUS  
CREAMY MASHED POTATOES  
ROASTED RED POTATOES  
HOUSE SALAD W/ TOMATOES, CUCUMBERS, RED ONION & BALSAMIC VINAIGRETTE  
CAESAR SALAD W/ CIABATTA CROUTONS & HOUSE MADE DRESSING

HONEY GLAZED BABY CARROTS  
GRILLED ZUCCHINI W/ BASIL OIL  
ROASTED GARLIC BROCCOLI  
LEMON PARMESAN GREEN BEANS  
BACON WRAPPED ASPARAGUS +\$2

### *Additions*

DESSERT (+\$6/GUEST PER SELECTION) | TAPAS STYLE

\*SUBSTITUTE (1) SIDE FOR (1) DESSERT NO ADDITIONAL COST

CHEF'S SIGNATURE BRIOCHE BREAD PUDDING  
BROWNIES  
ASSORTED PASTRIES

RED VELVET CUPCAKES  
N.Y. CHEESECAKE BITES  
CHOCOLATE CUPCAKES