



SILVER BUFFET STYLE

\$86++ / GUEST

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/ HORSE RADISH 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

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

HOUSE SALAD W/ TOMATOES, CUCUMBERS, RED ONION & BALSAMIC VINAIGRETTE
CAESAR SALAD W/ CIABATTA CROUTONS & HOUSE MADE DRESSING

Additions

DESSERT (+\$8/GUEST PER SELECTION) | TAPAS STYLE

*SUBSTITUTE (1) SIDE FOR (1) DESSERT NO ADDITIONAL COST | DESSERT BUFFET +\$20/GUEST (3 SELECTIONS)

CHEF'S SIGNATURE BRIOCHE BREAD PUDDING
TIRAMISU CUPS (TRADITIONAL)
KEY LIME PIE BITES

RED VELVET CUPCAKES
N.Y. CHEESECAKE BITES
CHOCOLATE MOUSSE CUPS

LATE-NIGHT SNACKS (+\$8/GUEST PER SELECTION)

CHIPS & SALSA

POPCORN BAGS (BUTTER, CHEDDAR OR CARAMEL)

ICE CREAM NOVELTIES

BURRITOS (CHICKEN OR VEGETABLE)