

DINNER BUFFET MENU

SALADS (ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

ROASTED VEGETABLES AND GRAINS (G*) (VG) (V)

Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

GREEK SALAD (G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

COMPLEMENTS

BRUSSEL SPROUTS (G*) (V)

Butter | Maple

ROASTED TRI COLOR POTATOES (G*) (VG) (V)

Fresh Rosemary | Olive Oil

ROASTED FALL VEGETABLES (V) (G*) (VG)

Pumpkin | Winter Squash | Celery Root

MAIN

OVEN ROASTED SALMON

Roasted Bok Choy | Miso Citrus Soy Sauce

BAKED ORECCHIETTE PASTA (V)

Parsnips | Ricotta Cheese | Roasted Kale | Sage

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

CARIBBEAN JERK BRAISED PORK (G*)

Plantains | Black Beans | Garlic | Scallions

HAND CARVED TRI TIP STEAK (G*)

Caramelized Onions | Balsamic Beef Jus

DESSERT

BAKED APPLE CRISP (V) (G*)

Cinnamon | Gluten Free Crumble Topping

SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.