



# The Supreme Buffet

Includes your choice of Caesar or House Salad and Full Bread Service

## - Entrees -

(Please Select Two)

### Herb Roasted Top Sirloin of Beef (Carved)

*rubbed with black pepper & rosemary and served with freshly grated horseradish cream, natural roasting jus.*

### Southwestern Spiced Beef Flank Steak

*with a sweet corn, roasted pepper & black bean salsa*

### Tender Beef Short Ribs

*slow braised with red wine & horseradish reduction*

### Burger Smokehouse Ham (Carved)

*slow cooked in our own smoker, & brushed with a wildflower honey glaze*

### Wood Roasted Missouri Pork Loin

*with a maple mustard sauce or ginger peach glaze*

### Herb Crusted Citrus Cod

*with lemon-tarragon butter sauce*

### Marinated Teriyaki Salmon

*served with pineapple salsa*

### Chicken Marsala

*with a sweet mushroom Marsala demi glaze*

### Chicken "Chablis"

*oven roasted boneless chicken, ragout of white wine, wild mushrooms & pearl onions*

### Chicken Scaloppini "Tosca"

*sautéed with a light Parmesan & herb batter, with a tarragon caper butter sauce*

### Roman Braised Chicken "Arrabiata"

*marinated chicken breast braised in a ragout of tomatoes, peppers, & sweet onions with Italian chilies & fresh basil*

### Parmesan Encrusted Chicken

*herbed Foccacia crumbs, fresh parmesan, with creamy Marsala wine sauce*

### Chicken Flamingo

*Italian bread crumbs, white wine & lemon butter sauce with prosciutto & broccoli*

### Roasted Beef Tenderloin Bordelaise-add \$2.00 per guest

*served with freshly grated horseradish cream*

## - Side Dishes -

(Please Select Three)

### Pastas

#### Cheese Tortellini

*with roasted pancetta, leeks, and brown butter or marinara sauce*

#### Pasta Primavera

*tossed with fresh vegetables and marinara sauce*

#### Cavatappi Carbonara

*with fresh egg enriched cream, sauce with pancetta, onions, and chives*

#### Pasta Con Broccoli

#### Farfalle

*served with basil pesto, red onions and roasted red peppers*

#### Baked White Cheddar Penne

### Starches

#### Twice Baked Potatoes

*with farmhouse cheddar, chives & crème Fraiche\**

#### Rosemary New Potatoes

#### Country Style Smashed Potatoes

*with roasted shallot & chive butter*

#### Potatoes Au Gratin

#### Wild Wehani Rice

#### Sun Dried Tomato & Wild Mushroom Ri-

sotto

\*Denotes (\$1/person Supplemental Charge)

### Vegetables

#### Farm Market Green Beans

*with almond & citrus butter*

#### Carrots "Vichy"

*with golden raisins & Italian parsley*

#### Garlic Braised Spinach and Artichoke Casserole

*with Asiago & pine nut crumble*

#### Seasonal Vegetable Mélange

*with herb infused olive oil or fine herb butter*

#### Sugar Snap Peas

*with sweet onions & mint*

#### Balsamic Grilled Seasonal Vegetables

#### Zucchini Provençal

## - Optional Dessert -

(Please See Our Dessert Menu)

25-50 Guests	51-100 Guests	101+ Guests
\$16.95/person	\$15.95/person	Call for Pricing

Applicable Tax, Equipment, Delivery, Service, and Gratuity not included. A 19% Banquet Service Fee may apply. All pricing is subject to change.