



## DESIGN YOUR OWN BUFFET LUNCH

### The Standard:

- (2) Salads
- (2) Mains
- (2) Sides
- (2) Sweets

### The Upgrade:

- (2) Salads
- (3) Mains
- (3) Sides
- (3) Sweets

### Salad Options

*(Organic, Local Produce Used Whenever Possible)*

- Little Gem, Radishes, Halved Cherry Tomatoes, Ricotta Salata, Lemon Vinaigrette
  - Classic Caesar Salad with House Made Croutons and Tossed with Olives
  - Mixed Greens, Dried Cherries, Pine Nuts, Chevre, Raspberry Vinaigrette
- Tender Kale, Sundried Tomatoes, Garbanzo Beans, Kalamata Olives and a Creamy Tahini Dressing
  - Greek Salad with Chopped Romaine, Tomatoes, Kalamata Olives, Cucumbers, Feta with an Oregano Dressing
- Ancient Grain Salad; Mix of Bulgar, Barley and Millet, Purple Onion, Celery, Green Onions, Wilted Greens, Pistachios and Currants; Tossed with an Apple Cider Vinaigrette
  - Orzo Salad with Herbs, Red Onion, Halved Grape Tomatoes, and Black Pepper; Tossed with a Lemon-Honey Vinaigrette
  - Chimichurri Potato Salad; Arugula, Green Beans, Scallions and Radishes Tossed with a Parsley and Oregano Chimichurri

### Main Course Options

- Flat Iron Steak; Marinated in Ginger, Orange, Soy Sauce, Sesame Oil, Honey and Chili Flakes
  - Sliced Bistro Filet; Served with a Peppercorn Demi Glaze
  - Tarragon Marinated Chicken with a Lemon Caper Beurre Blanc
    - Garlic Mushroom Chicken with Italian Parsley
- Char Grilled Herb Rubbed Salmon with Lemon-Dijon Mustard Drizzle and Cracked Pepper
  - Broiled Cod with Halved Cherry Tomatoes, Extra Virgin Olive Oil, Garlic Cloves, Thyme and Coarse Sea Salt
- Stuffed Napa Cabbage; Shelling Beans and Mirepoix Wrapped in Napa Cabbage Leaves and Baked
  - Grilled Vegetable Napoleon; Layered with Ricotta, Stacked with Phyllo Dough



### Side Options

- Oven Roasted Fingerling Potatoes with Herbs, Olive Oil and Course Sea Salt
  - Creamy Russet Potatoes Au Gratin
  - Sweet Potato Dauphine with Sage
- Warm Wild Rice with Herb-Roasted Mushrooms
  - Parmesan Risotto
- Roasted Seasonal Vegetables with Garlic, Extra Virgin Olive Oil and Sea Salt
  - Green Beans Almondine
  - Broccolini with Caramelized Purple Onion

### Sweet Options

- Assortment of Petit Fours (Examples: Chocolate, Salted Caramel, Key Lime)
  - Seasonal Mini Cheesecakes
  - Assorted Cookies and Bars
- Seasonal Fruit Cobblers Served with House Made Whipped Cream
  - Flourless Chocolate Cake
    - Mini Fruit Tarts
    - Chocolate Truffles
    - French Macarons

### SANDWHICH BUFFET OPTIONS

*(Can Be Done as a Box Lunch or Plattered. Box Lunch Can Choose Items from Salads or Sandwiches, One from Dessert and Served with Chips)*

- The Italian: Grilled Chicken Slices, Pesto, Mozzarella, Tomato on Ciabatta
- The BLAT; Sliced Oven Roasted Turkey, Nitrate-Free Bacon, Butter Lettuce, Avocado Spread on Sourdough
- The Veggie: Oven Roasted Seasonal Vegetables with Herbs, Extra Virgin Olive Oil and Balsamic; Served with Chevre on Sourdough
  - Reuben: Deli Pastrami with Thousand Island, Sauerkraut and Swiss Cheese on Dark Rye
  - The Californian: Hummus, Cucumber Slices, Avocado, Sprouts, Tomato on Whole Wheat
    - Maple Glazed Ham with Gruyere, Dijon Aioli, Bibb Lettuce on a Soft Torpedo Roll
- Muffaletta: Mixed Cold Cuts, Green and Black Olive Tapenade, Vinaigrette, Provolone and Mozzarella on Black Olive Bread
  - Roast Beef: Sliced Roast Beef with Horseradish Aioli, Arugula; on a Sourdough Roll
- Asian Chicken Salad Wrap: Shredded Chicken, Lettuce, Crushed Peanuts, Crispy Noodles and a Sesame-Orange Vinaigrette in a Chipotle Wrap
  - Roasted Tofu Caesar Salad Wrap with Romaine and Ciabatta Croutons in a Spinach Wrap