

# DINNER BUFFET MENU

## **SALADS** (ALL SALADS INCLUDE FRESH BREAD AND BUTTER)

FIELD GREEN SALAD (G\*)(V)

Tomatoes | Cucumbers | Carrots | Ranch Dressing | Balsamic Dressing

KALE QUINOA SALAD (G\*)(VG)(V)

Quinoa | Roasted Red Pepper | Spinach | Lemon Oregano Vinaigrette

GREEN GODDESS PASTA SALAD (V)

Sweet Peas | White Beans | Scallions

## **MAIN** (PRE-SELECTED)

HONEY SESAME CHICKEN (G\*)

Scallions | Fresno Chilies

OVEN ROASTED WHITEFISH (G\*)

Spicy Tomato | White Bean Ragu

BRAISED BEEF SHORT RIBS (G\*)

Baby Carrots | Cabernet Sauvignon Sauce

BAKED ZITI PASTA (V)

Aged Reggiano Parmesan Cheese | Mozzarella Cheese | Spinach Cream Sauce

## **ACCOMPANIMENTS** (PLEASE ORDER FROM YOUR SERVER)

ROOT VEGETABLE FRICASSEE (G\*)(VG)(V)

Idaho Potatoes | Broccoli | Grape Tomatoes | Gremolata | Cauliflower Coconut Cream Sauce

## **COMPLEMENTS** (PRE-SELECTED)

ROASTED BROCCOLI (G\*)(VG)(V)

Toasted Garlic | Chili Flakes

MASHED POTATOES (G\*)(V)

Idaho Potatoes | Roasted Garlic

## **DESSERT** (PRE-SELECTED)

SIGNATURE DESSERT STATION (V)(N)

Cakes | Brownies | Seasonal Fruit \*May Contain Nuts

(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.

**DISCLAIMER** - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change..