

MENU

BUFFET DINNER 1

HORS DE OEUVRES



CRUDITÉ STATION

Assortment of Grilled, Chilled & Brined Fresh Cut Vegetables Sided with your Choice of 2 Dips Veggie Ranch, Chunky Blue Cheese, French Onion, Cheddar Ale Pub Cheese, Charred Tomato Salsa, Roasted Garlic Lemon Herb White Cannellini Bean Garlic Lovers Hummus or Roasted Red Pepper Hummus

CHOICE OF 2 PASSED

FIRE GRILLED BRUSCHETTA PASSED Roma Tomatoes, Fresh Mozzarella & Basil Oil on Fire Grilled Rosemary Focaccia

FLAKEY CRISPY SPANAKOPITA PASSED

Filo Wrapped Savory Spinach and Feta Cheese Greek Pie Tzatziki Sauce

SWEET PEA ARANCINI PASSED

Roasted Red Pepper Aioli

BACON BRIE BLUEBERRY TARTS PASSED

Maple Balsamic Agrodolce





FIRE GRILLED SALMON

Wilted Baby Spinach, Roasted Red Peppers & Caramelized Red Onion Cilantro Rice Balsamic Citrus Syrup

CABERNATE BRAISED SHORT RIBS

With Pearl Onions, Wild Mushrooms & Roasted Mini Carrot Rosemary Garlic Mashed

POTATO GNOCCHI GF

Roasted Winter Squash & Apples Caramelized Shallot, Sage Brown Butter

FRESH VEGETABLE MEDLEY

DESSERT STATION

Assorted Cookies & Dessert Bars Other Desserts available

BEVERAGE STATION

Choice of 2

Lemonade, Apple Ginger Cider,
Iced Tea, Tropical Fruit Punch, Iced Arnold Palmer, Thai Chai
Coconut Iced Tea & Infused Waters
Swift River Roasters Coffee & Herbal Tea



\$58.00 Per Person