



# M E N U

## BUFFET DINNER TWO

---

### MIDDLE EASTERN DISPLAY

An Array of Hummus, Baba Ghanoush, Olive Tapenade, Goat Cheese and Grilled Vegetables, Marinated Mushrooms & Roasted Peppers, Countryside Herb Scented Olives & Feta Cheese Served with Naan Bread, Baguette, & Crostini

### CHOICE OF 2 PASSED

#### FIRE GRILLED BRUSCHETTA PASSED

Roma Tomatoes, Fresh Mozzarella, Balsamic Syrup & Basil Oil on Fire Grilled Rosemary Focaccia

#### CUCUMBER CUP CANAPES PASSED

Assorted Hummus & Cream Cheeses

#### TOMATO BASIL MOZZARELLA ARANCINI PASSED

Drizzled with a Pesto & Red Pepper Crema

#### FLAKEY CRISPY SPANAKOPITA PASSED

Filo Wrapped Savory Spinach and Feta Cheese Greek Pie  
Tzatziki Sauce

### SALAD & BREAD

#### SPINACH SALAD

Baby Spinach, Heirloom Tomato, Cucumber, Rainbow Carrots, Pickled Bermuda Onion, Dried Cranberries, Crumble Feta Cheese, Balsamic Raspberry Vinaigrette

OTHER SALADS AVAILABLE ON OUR SALADS & SIDES MENU

#### FRESH BAKED ITALIAN BREAD

Roasted Garlic Herb & Cheese Extra Virgin Olive Oil







**MAPLE SMOKE ROASTED PORK TENDERLOIN**  
Local Seared Apples & Caramelized Shallot Pan Gravy  
Winter Squash & Roasted Barley Risotto

**SAUTÉED CHICKEN MARSALA**  
In a Wild Mushroom Marsala Demi-Glace  
Parmesan Orzo Pasta

**RED LENTIL PENNE PASTA GF**  
Roasted Broccoli Asparagus Onion Red & Yellow Peppers  
Tossed in Marinara or Pesto Sauce

**CRISPY OVEN ROAST YUKON GOLD POTATO**  
Citrus Garlic Rosemary & Thyme

**DESSERT STATION**  
Assorted Cookies & Dessert Bars

**BEVERAGE STATION**  
**Choice of Two Cold Beverages**  
Lemonade, Apple Ginger Cider, Iced Tea,  
Tropical Fruit Punch, Iced Arnold Palmer,  
Thai Chai Coconut Iced Tea & Infused Waters  
Gourmet Locally Roasted Coffee  
Assortment of Herbal Tea

**\$56.00 Per Person**  
**Tax and Gratuity Included**

