

Dinner Menu

1 salad + 2 sides + 1 entree + 1 bread & butter

Prices are per person for buffet services; plated services are also available for an additional \$8/person service charge.

Salads

- CAESAR shredded kale, cherry tomato, parmesan dressing, shaved parmesan, anchovy breadcrumbs
- HILL romaine, pickled peppers, italian salami, chopped olives, pepperoncini, red wine vinaigrette
- APPLE marcona almonds, roasted apple, herbed goat cheese, mixed greens, hard cider vinaigrette
- CAPRESE roasted roma tomatoes, pesto marinated mozzarella, arugula, balsamic reduction
- FIG mixed greens, poached figs, blue cheese, toasted pecans, strawberry vinaigrette

Sides

- RED POTATOES brown butter, parmesan, garlic, red pepper flakes
- POTATO GRATIN artichokes, fresh cheese, Italian herbs
- CAVATAPPI broccoli cream sauce, broccolini, lemon, sun dried tomatoes
- SEASONAL RISOTTO
- POLENTA goat cheese, thyme, roasted tomatoes
- CAULIFLOWER brown butter, pine nuts, lemon
- ROOT VEGETABLES honey, rosemary, red pepper flakes
- BRUSSELS SPROUTS sweet potato, maple, sesame seeds
- GREEN BEANS caramelized onion, roasted mushrooms

Entrees

- ROASTED CHICKEN BREAST sweet drop peppers, capers, sliced lemon, fresh herbs \$34
- SOUTHWEST CHICKEN THIGHS poblano cream sauce, roasted corn and red peppers, cotija \$33
- HERB CRUSTED SALMON micro greens salad with shallot vinaigrette \$34
- SEASONAL SEAFOOD SELECTION tomato confit, fennel, lemon \$33
- PORCHETTA salsa verde, roasted red onion \$36
- PORK MEDALLIONS apples, bourbon, leek, dried cherry \$34
- HERB CRUSTED NEW YORK STRIP horseradish cream sauce \$39
- ROASTED BEEF TENDERLOIN cognac, green peppercorns, cream, roasted spring onions \$39
- SHEPHERD'S PIE cauliflower, chickpea, curry, sweet potato mash \$28
- JAMBALAYA roasted mushroom, sweet peppers, cajun rice, veggie sausage \$30

Bread

- BREADS (choose 1) baguette | garlic + rosemary focaccia | asiago rolls
- BUTTER (choose 1) honey | salted | garlic + herb