



main entrees

v=vegetarian
ve=vegan
gf=gluten free

for buffet 2nd entree \$8 pp
for most.

- dijon chicken \$26 gf
- prosciutto asparagus chicken in lemon sauce \$28 gf
- mediterranean chicken \$27 gf
- chicken picatta \$26 gf
- chicken marsala \$27 gf
- hawaiian chicken \$26
- brown sugar salmon \$25 gf
- soy ginger grilled ahi \$25
- coconut poached cod or salmon \$26 gf
- macadamia seabass \$45 99
- wild caught shrimp scampi \$27 gf
- seafood station mp
- sirloin steak bites with chimichuri \$28 gf
- prime rib carving station \$30 gf
- espresso rubbed sliced strip steak \$35
- garlic butter filet bites \$35 gf
- filet of beef carving station \$38 gf
- beef wellington \$45
- beef medallions in a wild mushroom sauce \$32 gf
- maple glazed turkey breast \$24
- southern ham \$24 gf
- ham and turkey carving station \$30
- garlic rosemary pork loin \$24 gf
- apricot chutney pork loin \$25
- vegan coconut curry cauliflower
- vegan stuffed seasonal squash \$24
- vegan garlic ginger tofu \$24 gf
- harissa eggplant with chickpeas \$26 gf ve
- stuffed portobello mushrooms \$26 gf ve

priced per person
12 person minimum
two sides and garden salad
included