



## BUFFET LUNCH MENU

AVAILABLE FOR GROUPS OF 30 OR MORE.

### SALADS & SOUP

Please Select Two

**CLAM CHOWDER** New England-style chowder with clams, potatoes & bacon.

**CAESAR SALAD** Romaine, parmesan cheese with house-made Caesar dressing & croutons on the side.

**BLEU CHEESE ICEBERG SALAD** Tomatoes, crumbled bleu cheese & crumbled bacon. Croutons & bleu cheese dressing served on the side.

**STRAWBERRY SALAD** Strawberries, arcadian field greens, crumbled goat cheese & candied pecans. Crisp prosciutto & brown sugar balsamic vinaigrette served on the side.

**HOUSE SALAD** Romaine, red onions, bacon, tomatoes & croutons. Balsamic Vinaigrette & Ranch Dressing served on the side Bacon served on the side.

**WALDORF SALAD** Celery, grapes, apples, candied pecans, macaroni & Waldorf dressing.

### ENTRÉES

Please select 2 entrées plus 1 vegetarian option.

For an additional \$6 per person, you may select a 3rd entrée.

**MACADAMIA CRUSTED ALASKAN COD** Roasted Alaskan cod topped with a mixture of macadamia nuts, panko & chili mango salsa

**GF WILD ALASKAN HALIBUT** Served with a citrus beurre blanc, drizzled with truffle oil & garnished with orange segments & chives.

**GF SIMPLY GRILLED SALMON** Grilled salmon served with a citrus beurre blanc sauce.

**GF SALMON PROVENCAL** Pan-seared then oven-roasted salmon topped with sun-dried tomato pesto cream.

**GF CIOPPINO** Clams, mussels, prawns, halibut & Alaskan cod braised in a white wine, tomato, basil stew.

**PENNE ALA MONTE CARLO** Salmon, halibut, Alaskan cod & prawns sautéed with shallots, brandy & demi-glaze. Garnished with parsley.

**BRAZILIAN SEAFOOD PASTA** Clams, mussels, prawns, & a fresh seafood medley sautéed with peppers, onion tomatoes cilantro & garlic. Tossed with penne in a coconut cream Piri Piri sauce.

**GRILLED CHICKEN PENNE** Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.

**CHICKEN MARSALA** Mary's free-range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

**CHICKEN PICATTA** Pan-seared, boneless & skinless Mary's free-range chicken breast with artichoke hearts, capers & lemon butter.

**CHICKEN SALTIMBOCCA** Thin slices of Mary's free-range chicken breast rubbed with house-made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

**GF TUSCAN PORK TENDERLOIN** Marinated, roasted & sliced pork tenderloin served with an apricot & whole grain mustard sauce.

**PARMESAN CRUSTED PORK CHOP** A bone-in pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash-fried and oven-roasted. Served with roasted garlic Asiago cream sauce.

**BABY BACK BEER RIBS** Smothered in brown sugar & honey, steamed over beer until tender & finished off with smokey BBQ sauce.

**GF PETITE FILET** SLICED filet mignon served with green peppercorn sauce.

## VEGETARIAN OPTIONS

**v 4 CHEESE RAVIOLI** Filled with Ricotta, Parmesan, Romano & Mozzarella cheeses & served with our house-made marinara.

**v RISOTTO PRIMAVERA** A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese.

**VEGAN PASTA ORTOLANO** Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with gluten-free pasta & house-made marinara. Garnished with basil & balsamic glaze.

**v VEGETABLE LASAGNA** Layers of butternut squash “pasta” sheets, grilled zucchini, roasted red bell peppers, mushrooms, herbs, bechamel sauce & gruyere cheese.

**\$36 Per Person | \$16 Per Child 4-12 | No Charge 3 & Under**

**EXTRA ENTRÉE - \$6 PER PERSON**

You may select 2 items from the following sides:

Buttermilk Mashed Potatoes, Asiago Au Gratin Potatoes, Wild Rice Pilaf

Buffet includes seasonal vegetables & house-baked bread.

Our Lunch Buffet Includes Unlimited Fountain Sodas, Iced Tea, Lemonade, Coffee & Tea

## ADD-ONS

**GF ROASTED DUNGENESS CRAB** \$15 PER PERSON Served warm or cold. Please check with your banquet coordinator on availability as this is a seasonal item.

**GF OVEN ROASTED PRIME RIB CARVING STATION** \$15 PER PERSON Rosemary, garlic & salt-roasted rib roast served with creamy horseradish & au jus

## DESSERT STATION

Assorted Desserts - \$6 Per Person

**FUDGE BROWNIE**  
**SEASONAL CHEESECAKE**

**GF CHOCOLATE DECADENCE**  
**CARROT CAKE**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.