

## **EVENT MENU #1 (BUFFET)**

**\$83.95 per person**

*(menu subject to change seasonally)*

### **Beverages**

Unlimited beer, house wine, coffee, tea and sodas- for 3 hours

### **Appetizers**

Choose 2 from the following list

**Thai Chicken Skewers - Vegetarian Stuffed Mushrooms**  
**Smoked Chicken Drumettes - FBC Potato Skins - Mini Falafels**

### **Salads**

**Organic Baby Greens** – recipe changes seasonally  
**Caesar** – Sun-Dried Tomatoes, Creamy Garlic-Caesar Dressing,  
Housemade Croutons and Parmigiano Reggiano

### **Sides**

Choose 2 from the following list

**Mashed Potatoes - Vegetable-Black Bean Hash**  
**Rice Pilaf - Sauteed Vegetables**

### **Entrees**

**Tri Color Tortellini** – with seasonal vegetables & creamy pesto sauce  
and 2 of the following

**Lemon Marinated Chicken Breast** – In a Rich Mushroom Sauce

**Stuffed Chicken** – Filled with Spinach & Swiss Cheese

**Sunflower & Mustard Crusted Salmon** – Artichoke-Spinach Sauce

**Hardwood Smoked Tri-Tip** –Spicy Chipotle Sauce

**\*\*Bacon Wrapped Filet Mignon** – Porcini Mushroom Demi

**\*\*Prime Rib-** Carved to order at the buffet by one of our chefs – Crusted  
with Herbs & Black Pepper, Served with Creamed Horseradish & Au Jus.

### **Dessert**

Classic tiramisu and fresh fruit crisp

*\*\*there is an additional charge of \$8 per guest for filet mignon or prime rib*

*\*\* for events without dessert – such as wedding – please subtract \$8 off the package price*