



Buffet Menu

FEATURING LOCALLY SOURCED VEGETABLES,
SUSTAINABLE SEAFOOD, AND PATH-PROVEN MEATS

CHOICE OF ENTRÉES

Including but not limited to:

Alaskan Halibut with Citrus Beurre Blanc
Grilled Salmon with a Mango Chutney
Poached Salmon with a Lemon-Dill Velouté Sauce
Pan-Seared Salmon with a Miso Citrus Glaze
Crisp Crackling Roast Pork with a Red Currant Gravy
Loin of Pork with a Brandied Apple Stuffing
Roasted Mediterranean Chicken Breast
Sage-Roasted Chicken Breast with an Herb-Infused Boredelaise
Sautéed Chicken with Prosciutto di Palma and Mozzarella
Chicken Florentine
Braised Short Ribs
Wine-Braised Brisket of Beef
Sliced Ginger Flank Steak

CHOICE OF SIDES

Roasted Fingerling Potatoes
Thrice-Mashed Yukon Gold Potatoes
Roasted Tricolor Potatoes with Fresh Herbs
Wild Mushroom Risotto
Roasted Root Vegetables
Caramelized Sweet Carrots
Roasted Vegetable Medley
Braised Brussels Sprouts
+More

CHOICE OF SALADS

ROASTED BEET SALAD

Roasted Red and Yellow Beets Served on a Bed of Mixed Greens
Topped by Crumbled Goat Cheese,
Sprinkled with an Orange-Balsamic Vinaigrette

ARCADIAN MIXED LEAF SALAD

Hearty Mixed Greens, Roasted Beets, Grape Tomatoes, Dried Cranberries, and Red Onion
Served with a White Balsamic Vinaigrette

SPINACH SALAD

Baby Spinach atop a Radicchio Chiffonade, Glazed Walnuts, Blue Cheese Crumble,
Granny Smith Apple Slices, Tossed in a Lemon-Mustard Vinaigrette

Please Contact Us for a Complete List of Our Offerings