



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind. As always, our theme of Fresh | Honest | Local will be central to the meal.

## Dinner Selections

### Plated Entrées

**Choice of Starter:** Chef's Mixed Green Salad or Seasonal Soup

**Choose Up to Three:**

28 | Pan Seared 10oz Airline Chicken Breast • Lemon Caper Sauce

42 | Crab Cakes • Remoulade

50 | 6oz Filet n' Butter Poached Lobster Tail

46 | 8oz Filet • Hotel Butter

31 | Blackened Mahi-Mahi • Lemon Greek Yogurt

49 | 6oz Filet n' Crab Cake

35 | Seafood Linguine • Zesty Tomato Sauce

35 | Short Rib • Bordelaise Sauce

32 | Salmon • Port Cherry Reduction

38 | Crab Stuffed Flounder • Lemon Butter Sauce

37 | Fire-Roasted Seasonal Whitefish

32 | Marinated Portabella and Goat Cheese

**Included:** Seasonal Veg, Chef's Starch, Fresh Baked Bread, Soda (+3pp), Coffee & Teas



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## Buffet Entrées

Priced Per Person

42pp | Buffet

**Choice of Starter:** Chef's Mixed Green Salad or Traditional Caesar or Seasonal Soup

**Choice of Two Mains:** (Choice of Three Mains +5pp)

**Choice of Up to Two Sides:** (\*Only When In-Season)

- ↳ Grilled Asparagus\*
- ↳ Corn and Edamame Succotash\*
- ↳ Butternut Squash and Baby Kale
- ↳ Bacon Braised Collards
- ↳ Garlicky Spinach
- ↳ Glazed Baby Carrots
- ↳ Stewed Tomato and Roasted Eggplant
- ↳ Sage Roasted Squash\*
- ↳ Roasted Green Beans
- ↳ Truffle Potatoes
- ↳ Lemon and Rosemary Orzo
- ↳ Potato Gratin
- ↳ Truffle Orzo Mac n' Cheese
- ↳ Coconut Ginger Rice
- ↳ Smashed Potatoes

**Included:** Fresh Baked Bread, Coffee, Teas, Soda (+3pp)



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### Buffet Entrée Options:

- ↳ Short Rib • Bordelaise Sauce
- ↳ Hunter Style Chicken Cacciadore
- ↳ Slow Roasted Pork • Warm Mustard Vinaigrette
- ↳ Chicken Breast • Prosciutto Cream
- ↳ BBQ Ribs • House BBQ sauce
- ↳ Grilled Swordfish • Lemon and Rosemary
- ↳ Paella • Mussels, Scallops, Shrimp, Sausage, Saffron Rice, Piquillo Peppers, Tender Chicken
- ↳ Crab Stuffed Fluke • Lemon Caper Vinaigrette
- ↳ Crab Cakes • Remoulade
- ↳ Salmon • Port Cherry Reduction
- ↳ Vegetarian Lasagna
- ↳ Marinate Portabella n' Goat Cheese
- ↳ Blackened Mahi-Mahi • Lemon Greek Yogurt

Or Add a Carving Station to your Buffet  
as the Third Main Course

- +9 | Pork Loin
- +15 | Prime Rib
- +15 | Filet
- +8 | Turkey Breast
- +7 | Brisket