

DINNER CHEF CRAFTED.

BUFFETS • PLATED ENTRÉES • CARVING STATIONS





CHEF CRAFTED & SEASONAL!

DINNER.

• DINNER BUFFETS

- *Buffets Include Freshly Brewed Coffee and Hot Tea Upon Request.*
- *Artisan Bread Display Include with All Dinner Buffets.*
- *Dinner Selections Require A 25-Person Minimum.*
- *Under 25 People May Be Subject to A Surcharge*

• MANGIA! | 46

• Antipasto Bar

- Salad Greens and Arugula, Marinated Cremini
- Mushrooms, Piedmontese Peppers, Eggplant
- Caprese, Roasted Roma Tomato in Olive Oil, Olive
- Medley, Fagiola Pasta Salad, Cubed Provolone
- Cheese, Locally Baked Garlic Bread Sticks,
- Extra Virgin Olive Oil, and Aged Balsamic

• Roast Cod

- Romesco Sauce with Olive & Almond Dressing

• Three Cheese Cannelloni

- Alfredo, Marinara and Pesto Sauce

• Short Rib Pappardelle

- Red Wine Braised Beef Short Rib, Mushrooms, and
- Kale, in Herbed Jus

• Vegan Meatballs

- San Marzano Tomato Sauce, Fresh Basil, & Garlic
- Topped With Vegan Mozzarella

• Cannoli and Biscotti



• SOUTHERN COMFORT | 40

• Strawberry Spinach Salad

- Red Onion, Golden Raisins, Sliced Apples, Goat
- Cheese, Lemon Poppy Seed Vinaigrette

• Southern Fried Chicken with Mashed Potatoes and Country Gravy

• Shrimp & Cheesy Grits

- With Peppers, Onions, Scallion, and Bacon

• Southern Style Green Beans w/ Ham

• Texas Chocolate Sheet Cake with Pecans

TASTE OF SONORA | 46

Santa Rita Salad

Romaine Greens, Cheddar Cheese, Black Beans, Roasted Corn, Chopped Scallions, Cherry Tomatoes, Sliced Olives, Blue Corn Tortilla Garnish served with Prickly Pear Vinaigrette and Avocado Cilantro Dressing

Chorizo Stuffed Bacon Wrapped Dates

With a Sherry Gastric

Chipotle Grilled Chicken

Manchego Cream Sauce with Charred Corn

Garlic and Rosemary Roasted Yukon Potatoes

Local Seasonal Vegetables

Dessert

- Dolce de Leche Fondue Station
- Raspberry & Cream Cheese Mini Chimichangas
- Fresh Strawberry, Brownie Bites
- Mexican Hot Chocolate Cookies

BON APPETIT | 52

Salad Verte

Organic Spring Mix, Roasted Beets, Poached Asparagus, Shaved Shallots, & Walnuts, Dijon Vinaigrette

Salad Niçoise

Bibb Lettuce, French Green beans, Niçoise Olives, Heirloom Tomatoes, Egg, New Potato, Capers and Anchovy

Champignon Pate

Chicken Liver, Mushroom, Cognac and Butter

Brie En Croute

Seasonal Fruit Filling

Sole Meuniere

Lightly Breaded and Pan Seared with Fresh Herbs and Lemon

Herbs de Provence Roast Chicken

Leeks, Shallots, Apple in Herbed calvados Jus

Roti de Boeuf et Petits A la Bearnaise

Seared Sirloin Roast with a Tarragon butter sauce

Haricot Verts with Shallot and Tomato Concasse

Potatoes Dauphinoise

Dessert

- Mini crème Brulés
- Profiterole w/ whipped cream & dark chocolate

Replace an item on your buffet with a vegan option at no additional charge. Please coordinate with your catering manager.





VEGAN BUFFET

Vegan Lasagna

Layers of Squash, Spinach/Mushrooms, Tofu Ricotta, Herbed Tomato Sauce, Vegan Cheeses, Basil Pesto

Vegan Orange Cauliflower

Peppers, Onion, Scallions, Sweet and Sour Orange Glaze, Steamed White Rice

Arborio Rice Stuffed Bell Pepper-gf

Locally Made Vegan Tamale, Hominy & Corn Relish, Red Chile Sauce

Vegan Meatballs & Polenta

Garlic & Herb Meatballs, San Marzano Tomato-Basil Sauce, Creamy Herbed Polenta, Vegan Mozzarella

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