

DINNER BUFFET MENU

SALADS (ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

COUS COUS SALAD (V)(VG)
Roasted Corn | Sweet Bell Peppers | Cilantro Lime Vinaigrette

CAESAR SALAD
Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

SUMMER BERRY AND FARRO SALAD (VG)(V)
Strawberries | Blueberries | Baby Spinach | Sumac Vinaigrette

GREEK SALAD (G*)(V)
Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

COMPLEMENTS (PRE-SELECTED)

CHEDDAR SCALLOP POTATOES
Yukon and Idaho Potatoes | Cheddar Cheese Cream Sauce

MEXICAN ELOTE-STYLE CORN (G*)(V)
Cilantro | Chili | Queso Fresco

ROASTED TRI COLOR POTATOES (G*)(VG)(V)
Fresh Rosemary | Olive Oil

ROASTED SUMMER VEGETABLES (V)(G*)(VG)
Cauliflower | Zucchini | Yellow Squash | Red Pepper | Herb Emulsion

MAIN (PRE-SELECTED)

OVEN ROASTED SALMON
Roasted Bok Choy | Miso Citrus Soy Sauce

BAKED ORECCHIETTE PASTA (V)
Mushrooms | Zucchini | Red Onion | Pomodoro Sauce | Basil

BIRRIA STYLE CHICKEN (G*)
Fire Roasted Peppers | Caramelized Onions

CARIBBEAN JERK BRAISED PORK (G*)
Plantains | Black Beans | Garlic | Scallions

HAND CARVED TRI TIP STEAK (G*)
Caramelized Onions | Balsamic Beef Jus

DESSERT (PRE-SELECTED)

BAKED PEACH BERRY CRISP (V)(G*)
Cinnamon | Gluten Free Crumble Topping

SIGNATURE DESSERT STATION (V)
Individual Desserts | Seasonal Fruit

(N) Contains
Nuts

(VG) Vegan

(V)
Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.