



PLATED DINNER ENTRÉES

BEEF

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list

GRILLED PEPPER STEAK TENDERLOIN MEDALLIONS on roasted garlic mashers with grilled three pepper steak sauce	48.00/PERSON
ROASTED SEA SALT AND PEPPERED PRIME RIB OF BEEF horseradish-chive mashed potatoes, roasted garlic scented au jus	46.00/PERSON
MEDALLIONS OF BEEF TENDERLOIN "DIANE" on roasted garlic-chive mashers with classic sauce Diane	48.00/PERSON
LOW AND SLOW BRAISED BONELESS SHORT RIBS goat cheese-roasted garlic mashed potatoes, braising jus	46.00/PERSON
PAN SEARED FILET MIGNON on three cheese-potato gratinée with wild mushroom ragû and red wine essence	48.00/PERSON
CHARGRILLED FILET MIGNON Old Bay roasted potato medley with wild mushroom sauce	48.00/PERSON
CHARGRILLED PETITE FILET MIGNON on English muffin with broiled Roma tomato and orzo mac n' cheese	48.00/PERSON
CLASSIC BEEF WELLINGTON EN CROÛTE with mushroom duxelle, jacketed parslid new potatoes and sauce périgourdine	48.00/PERSON
CHARGRILLED 12OZ NEW YORK STRIP STEAK twice stuffed baked potato, roasted corn-molasses sauce	48.00/PERSON
CHARGRILLED 12OZ RIBEYE STEAK with three potato gratinée	48.00/PERSON

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SAVOR...





PLATED DINNER ENTREES

PORK AND VEAL

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list

RIB RUBBED AND ROASTED PORK LOIN on chipotle sweet potato-pecan hash with and spiced pan jus	35.00/PERSON
ROASTED PORK RACK CHOP with Tuscan risotto and classic Hunter's sauce	40.00/PERSON
BAKED VEAL AND WILD MUSHROOM MEATLOAF with roasted garlic masher and port-barbecue sauce	41.00/PERSON
GRILLED PORK RACK CHOP with creamy parmesan polenta and cinnamon apple-raisin compote	42.00/PERSON
CLASSIC PROVIMI VEAL ROCK CHOP ALLA SALTIMBOCCA with rosemary and garlic roasted potatoes	58.00/PERSON
MUSHROOM-CRUSTED PORK RACK CHOP Smashed red-skin-garlic potatoes, horseradish-maple sauce	40.00/PERSON
CHARGRILLED PROVIMI VEAL RACK CHOP artichoke-parmigiano risotto and cabernet reduction	58.00/PERSON
CARIBBEAN JERK /RUBBED PORK LOIN on green chili-cilantro rice with apricot chutney	35.00/PERSON

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PLATED DINNER ENTRÉES

POULTRY

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list.

SOUTHERN PECAN CRUSTED CHICKEN BREAST on roasted garlic mashers with and brown sugar-pecan drizzle	38.00/PERSON
BAKED CHICKEN WELLINGTON EN CROÛTE with mushroom duxelle, goat cheese and sauce périgourdine	39.50/PERSON
PAN-FRIED BREAST OF CHICKEN on savory sage-cornbread stuffing with sundried cherry demi-glace	36.00/PERSON
CHICKEN FRIED CHICKEN BREAST on country-style red potato mashers with jalapeño cream gravy and roasted corn salsa	38.00/PERSON
SAUTÉED FRENCHED CHICKEN BREAST CHARDONNAY on pesto-orzo pasta with chardonnay-mustard and white wine cream with fresh parmesan	39.00/PERSON
CHICKEN SAUTÉED CHICKEN ALLA PARMIGIANA on garlic scented angel hair pasta nest with sauce Marinara and blended cheeses	39.00/PERSON
SPINACH AND RICOTTA STUFFED BREAST OF CHICKEN on creamy parmesan orzo mac n' cheese and tomato-basil concassé	39.50/PERSON
PARMESAN CRUSTED BREAST OF CHICKEN on cheddar-garlic mashers with sage-chive parmesan cream	39.00/PERSON
MOROCCAN BARBECUED CHICKEN BREAST on Israeli couscous with dried apricots, figs and cherries, Moroccan BBQ sauce	39.00/PERSON
SAUTÉED BREAST OF CHICKEN SALTIMBOCCA with sage, prosciutto, peas and spinach on pesto orzo pilaf and Madeira sauce	39.50/PERSON

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PLATED DINNER ENTREES

SEAFOOD

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list

SAUTÉED ORANGE ROUGHY ARGENTINE on citrus-chive risotto with artichoke, mushroom, tomato and olive ragû with fresh parmesan	44.00/PERSON
GRIDDLED MARYLAND LUMP CRAB CAKES with chipotle crema, pico de gallo and crispy fried red onions	42.00/PERSON
GRILLED SPICED ATLANTIC SALMON on matchstick vegetables with mango-papaya salsa	42.00/PERSON
MOROCCAN BARBECUED SALMON on Israeli couscous with dried apricots, figs and cherries with Moroccan BBQ sauce	43.00/PERSON
CAJUN SPICE RUBBED RED SNAPPER on New Orleans red beans, smoked sausage and rice	46.00/PERSON
SWEET SOY-GARLIC GLAZED SALMON on fragrant jasmine rice with stir fried Asian vegetables	43.00/PERSON
PANKO CRUSTED GROUPE PICATTA on première rice with lemon-caper chive cream	48.00/PERSON
GRILLED SPICED BLACK SEA BASS on Northern white bean, barley, spinach, mushroom or and red pepper ragû	46.00/PERSON
SOLE À LA MEUNIÈRE steamed parsleyed new potatoes and classic meunière butter	46.00/PERSON
CAJUN SPICE RUBBED RED SNAPPER on New Orleans red beans, smoked sausage and rice	46.00/PERSON

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DUO DINNER ENTREES

SEAFOOD

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list

5 OZ PETITE FILET MIGNON ACCOMPANIED BY:

ASIAN BARBECUED ATLANTIC SALMON

basmati rice, stir fried Asian vegetables

52.00/PERSON

BLACKENED CHILEAN SEA BASS

braised Savoy cabbage, roasted red bliss potatoes

54.00/PERSON

BROILED 6 OZ. LOBSTER TAIL

lemon-parslied Yukon Golds, broiled Roma tomatoes gratinée

MARKET PRICE

BROILED GROUPER FILET

Tuscan risotto, stuffed zucchini and roasted red peppers

54.00/PERSON

GARLIC BUTTERED GULF PRAWNS

paella-style Israeli couscous and spaghetti squash

54.00/PERSON

GRILLED ATLANTIC SALMON CROWN

soft parmesan-chive polenta and lemon-caper picatta butter sauce

52.00/PERSON

BROILED HERB AND GARLIC CRUSTED SALMON

sun-dried tomato-basil risotto

52.00/PERSON

SAUTÉED MARYLAND LUMP CRAB CAKE

steamed parslied new potatoes and classic meunière butter

54.00/PERSON

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SAVOR...





DUO DINNER ENTRÉES

POULTRY

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list

5 OZ PETITE FILET MIGNON ACCOMPANIED BY:

CHICKEN FRIED CHICKEN BREAST buttermilk mashers, jalapeño country cream gravy	48.00/PERSON
PARMESAN CRUSTED CHICKEN BEAST wild mushroom risotto	48.00/PERSON
WILD MUSHROOM STUFFED QUAIL Stone ground cheddar-garlic grits and port-red currant gastrique	48.00/PERSON
ROASTED HERB AND GARLIC CHICKEN BREAST rosemary potatoes, pan jus	48.00/PERSON
SAUTÉED CHICKEN BREAST MARSALA roasted garlic potato puree and classic Marsala mushroom sauce	48.00/PERSON
SAUTÉED FRENCHED CHICKEN BREAST pesto-garlic mashers, sun-dried tomato crema	48.00/PERSON

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DUO DINNER ENTRÉES

ADDITIONAL MEATS

All entrées include your choice of salad, chef's selection of seasonal vegetables, assorted dinner rolls, butter, regular and decaffeinated coffee, iced tea, water and a selection from our dinner dessert list

5 OZ PETITE FILET MIGNON ACCOMPANIED BY:

MUSTARD-CRUSTED LAMB RACK CHOP

herb roasted-three potato medley, cabernet-mint sauce

54.00/PERSON

SLOW BRAISED BEEF SHORT RIBS

horseradish-chive mashers and short rib braising jus

48.00/PERSON

MONTREAL SEASONED PORK LOIN MEDALLION

cornbread-Andouille sausage

46.00/PERSON

SLOW SMOKED AND BARBECUED BABY BACK RIBS

baked five-bean casserole and Head Country barbecue sauce

48.00/PERSON

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SAVOR...



PASTA ENTREES

ALL ENTRÉES INCLUDE YOUR CHOICE OF SALAD, ASSORTED DINNER ROLLS, BUTTER, REGULAR AND DECAFFEINATED COFFEE, ICED TEA, WATER AND A SELECTION FROM OUR DINNER DESSERT LIST

ASIAN DAN-DAN NOODLES linguine noodles with spicy shrimp, peanut satay, bean spouts, cilantro , scallions and red chilies	36.00/PERSON
CAPPELLINI ALLA CHITARRA cappellini pasta with cherry tomatoes, artichokes, spinach, pesto, roasted garlic and goat cheese	32.00/PERSON
CLASSIC ITALIAN SPAGHETTI AND MEATBALLS with sauce marinara and fresh grated parmesan cheese	34.00/PERSON
CREAMY PUMPKIN RAVIOLI in a sage and garlic crema with seared gulf shrimp, caramelized leeks, fontina and gruyere	36.00/PERSON
CREAMY SEAFOOD LASAGNA ROLLS shrimp, baby scallops and crab rolled lasagna with sherried lobster crema, fontina and mozzarella cheeses	38.00/PERSON
DEEP DISH ITALIAN LASAGNA BOLOGNESE with blended Italian cheeses	34.00/PERSON
DEEP DISH VEGETARIAN LASAGNA grilled and roasted seasonal vegetables layered with lasagna noodles, marinara sauce and blended cheeses	32.00/PERSON
FETTUCCINE ALLA PESCATORE fettuccine, chicken, shrimp, baby spinach, sundried tomatoes, and pine nuts, shaved parmesan	36.00/PERSON
LOBSTER BISQUE FETTUCCINE with wild mushrooms, scallions and creamy lobster Alfredo sauce, shaved Manchego cheese	34.00/PERSON
PANKO CRUSTED CHICKEN ALLA PARMIGIANA on nest of angel hair pasta with sauce marinara, provolone and parmesan cheeses	38.00/PERSON

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PASTA ENTREES

ALL ENTRÉES INCLUDE YOUR CHOICE OF SALAD, ASSORTED DINNER ROLLS, BUTTER, REGULAR AND DECAFFEINATED COFFEE, ICED TEA, WATER AND A SELECTION FROM OUR DINNER DESSERT LIST

PENNE PASTA WITH CARAMELIZED FIVE ONIONS AND ROASTED ROMA TOMATOES in an herb and garlic broth, pecorino-Romano	32.00/PERSON
PIZZA PASTA Farfelle pasta with marinara, pepperoni, Italian sausage, roasted peppers, onions and blended cheeses	34.00/PERSON
ROASTED ITALIAN PORCHETTA with three cheese tortellini, sage, garlic cream, wild mushrooms and tomato concassé	38.00/PERSON
SAUTÉED BREST OF CHICKEN SCALOPPINI with artichokes, mushrooms, tomato and chives in a creamy white sauce on cappellini pasta	38.00/PERSON
SHRIMP AND BAY SCALLOP MAC N' CHEESE gemelli pasta, tossed in a parmesan cream with shiitakes, scallions and Romano cheese	38.00/PERSON
SLOW BRAISED SHORT RIBS AND FARFALLE PASTA with wild mushrooms, pearl onions, braising jus and shaved parmesan cheese	40.00/PERSON
SPICY ANGEL HAIR PASTA AND GRILLED GULF SHRIMP with sauce marinara, crushed red pepper and fresh grated parmesan cheese	38.00/PERSON
TRI-COLORED TORTELLINI AU PISTOU tossed with pesto and sundried tomato cream, grilled chicken breast and goat cheese	36.00/PERSON
TORTELLINI ALLA PRIMAVERA fresh seasonal vegetable, roasted garlic and fine herb broth, shaved parmesan cheese	34.00/PERSON
PENNE PASTA ALLA PUTTENESCA with capers, anchovies, Greek olives, tomatoes and sweet peppers, fresh parmesan	34.00/PERSON

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SAVOR...



VEGETARIAN ENTRÉES

ALL ENTRÉES INCLUDE YOUR CHOICE OF SALAD, ASSORTED DINNER ROLLS, BUTTER, REGULAR AND DECAFFEINATED COFFEE, ICED TEA, WATER AND A SELECTION FROM OUR DINNER DESSERT LIST

ASIAN STIR FRIED TOFU AND VEGETABLES with fragrant jasmine rice	32.00/PERSON
BAKED PORTOBELLO WELLINGTON grilled portobello mushrooms, roasted vegetables and goat cheese encased in flaky puff pastry with roasted garlic potato puree and fire roasted tomato sauce	34.00/PERSON
FARFELLE PASTA ALLA CHITARRA with sundried tomatoes, baby spinach, artichokes and olives and lemon-herb broth, fresh parmesan	34.00/PERSON
JAMBALAYA STYLE VEGETABLES on Creole rice with gumbo file	32.00/PERSON
ROASTED EGGPLANT CREPELLE grilled eggplant crêpes filled with roasted vegetables and pine nuts, topped with fresh mozzarella gratinée and shaved Manchego cheese	34.00/PERSON
VEGETARIAN FRENCH CASSOULET stewed cannellini beans with wild mushrooms, julienne vegetables, vegetable broth, and shaved parmesan	32.00/PERSON
VEGETARIAN LASAGNA with zucchini, yellow squash, eggplant, peppers, tomatoes, and Italian cheeses with pesto marinara and fresh parmesan	34.00/PERSON
VEGETARIAN TUSCAN RISOTTO topped with traditional ratatouille, sautéed baby spinach, grilled asparagus and vegetable-herb broth	34.00/PERSON

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THEMED BUFFET DINNERS

ALL THEME BUFFETS INCLUDE ICED TEA AND FRESH COFFEE AT STATIONS

ITALIAN/MEDITERRANEAN #1

36.50/PERSON

Classic Salade alla Caesar with crisp romaine, croutons, fresh parmesan and Caesar dressing
Balsamic Grilled and Roasted Vegetable Display with roasted garlic aioli
Vine Ripe Tomato and Fresh Mozzarella Caprese Display with infused olive oil, fresh basil and aged balsamic
Roasted Herb and Garlic Rubbed Pork Loin with classic Chasseur sauce
Sautéed Chicken alla Saltimbocca with mushrooms, peas and pancetta in a sage-scallion cream, fresh parmesan
Penne Pasta all Puttanesca spicy tomato sauce with pecorino-Romano
Roasted Garlic and Rosemary New Potatoes with Parmesan
Olive Oil Sautéed Green Beans with Figs, Prosciutto and Pine Nuts
Ciabatta and Focaccia Breads
Italian Cream Cake

ITALIAN/MEDITERRANEAN #2

45.50/PERSON

Baby Mesclun Lettuce with grape tomatoes, portobello mushrooms, goat cheese and orange-balsamic dressing
Traditional Panzanella Salad with focaccia, white beans, sun dried tomatoes, fried capers and parmesan
Chilled Farfelle au Pistou Salad with fresh basil, pine nuts and parmesan
Seasonal Fresh Fruit Display
Beef Tenderloin Braciolo with red wine-shallot sauce and fresh chives
Sautéed Breast of Chicken Cacciatore caramelized onion, mushroom, Greek olive and tomato braising sauce
Grilled Eggplant alla Parmigiana
Sautéed Broccolini Polonaise with seasoned breadcrumbs, egg and parsley
Assorted Dinner Rolls
Classic Italian Tiramisu with dark chocolate sauce

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SAVOR...



THEMED BUFFET DINNERS

ALL THEME BUFFETS INCLUDE ICED TEA AND FRESH COFFEE AT STATIONS

OKLAHOMA COWBOY CUISINE #1

38.00/PERSON

Fresh Garden Greens topped with crunchy vegetables and choice of dressings
Southern Cornbread Salad
New Potato Salad with Smokey Sausages, Scallions and Red Peppers
Pineapple-Chipotle Cole Slaw
Southern Spiced Deep Fried Chicken with country cream gravy
Smoked Barbecued Beef Brisket with Head Country barbecue sauce
Roasted Garlic Mashed Potatoes
"Back of the Stove" Green Beans
Southern Sweet Corn Pudding
Sweet Honey-Glazed Carrots
Cheddar-Garlic Biscuits and Yeasty Dinner Rolls
Strawberry-Peach Shortcake with vanilla scented whipped cream

OKLAHOMA COWBOY CUISINE #2

38.00/PERSON

Chopped Romaine and Iceberg with spiced pecans, granny smith apples, cheddar, cranberries and buttermilk-mustard dressing
Spicy Black Bean, Pinto and Black-Eyed Pea Salad with peppers, scallions and jalapeños
Marinated Cucumber, Red Onion and Tomato Salad
Seasonal Fresh Fruit Display with Lime Zest
Slow Roasted Barbecued Baby Back Ribs with Head Country barbecue sauce
Chicken Fried Chicken and Waffles with maple syrup drizzle
Chipotle Mac n' Cheese
Sweet and Buttery Corn on the Cob
Southern Collard Greens with vinegar and hot sauces on the side
Cornbread Muffins and Assorted Dinner Rolls
Southern Bourbon Pecan Tarte with Bourbon scented fresh whipped cream

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THEMED BUFFET DINNERS

ALL THEME BUFFETS INCLUDE ICED TEA AND FRESH COFFEE AT STATIONS

TEX-MEX/SOUTHWEST CUISINE #1

36.00/PERSON

Southwest Caesar Salad with crisp romaine, cornbread croutons, Asiago cheese and chipotle Caesar salad dressing
Spicy Five Bean Texas Caviar
Orzo Pasta, Roasted Corn, Barley and Red Pepper Salad with griddled scallions and rice vinegar dressing
Seasonal Fresh Fruit Bowls pineapple, cantaloupe, honeydew, strawberries and watermelon
Griddled Southwest Beef Fajitas with caramelized onions and peppers, flour and corn tortillas, red tomato salsa, sour cream and spicy guacamole
Southwest Chicken Enchiladas with cumin-cream cheese sauce and pico de gallo
Refried Black Beans with Asiago Cheese
Spanish Style Rice
Griddled Zucchini, Chayote Squash, Snap Peas and Red Peppers with firecracker butter
Dulce de Leche Cheesecake with crispy fried cinnamon tortilla strips

TEX-MEX/SOUTHWEST CUISINE #2

52.00/PERSON

Seven Layer Taco Salad iceberg lettuce with tomatoes, ripe olives, jalapeños, avocado, scallions, blended cheeses and chipotle ranch dressing
Spicy Black Bean, Roasted Corn and Jicama Salad with jalapeño-Dijon dressing
Jicama-Apple Coleslaw with sweet cilantro dressing
Bowl of Fresh Strawberries with cinnamon-sugared sour cream dip
Southwest Spiced Tenderloin of Beef, Carved at Buffet with pico de gallo and spicy chocolate molé sauce
Griddled Shrimp, Caramelized Onion and Dill Havarti Quesadillas with cumin scented crème fraîche
Traditional Arroz con Pollo sautéed chicken on cilantro-green chili rice
Borracho Style Beans with Monterey Jack Cheese
Spanish Style Rice
Assorted Dinner Rolls
Cinnamon-Sugared Apple Dumplings with Mexican vanilla bean cream

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THEMED BUFFET DINNERS

ALL THEME BUFFETS INCLUDE ICED TEA AND FRESH COFFEE AT STATIONS

ASIAN CUISINE #1

38.50/PERSON

Fresh Garden Greens with matchstick vegetables, bean sprouts, crispy chow mien noodles and sesame-ginger dressing
Asian Dan-Dan Noodles rice noodle salad with peanut-soy satay, crushed peanuts and scallions
Napa Cabbage, Shiitake and Carrot Slaw with soy-rice wine vinaigrette
Seasonal Fresh Fruit, Melon, and Berry Display artful arranged on platters, trays and compotes
Tempura Orange-Cashew Chicken with stir fried Asian vegetables
Stir Fried Hoisin Beef and Broccoli topped with crunchy fried red onions
Asian Stir Fried Rice
Steamed Pork Pot Stickers with Chinese hot mustard and Teriyaki dipping sauce
Braised Green Beans in Oyster Sauce, Scallions and Hot Chiles
Cinnamon-Orange Bavaois with ginger scented mandarin orange compote

ASIAN CUISINE #2

46.00/PERSON

Shredded Napa Cabbage and Baby Spinach Salad with bean sprouts, carrot, shiitake and soy-mustard dressing
Sesame-Soy Marinated Asparagus
Oriental Jasmine Rice Salad with griddled cashews, snap peas, red pepper and scallions
Mango, Papaya, Pineapple and Orange Salad with toasted coconut
Char Siu Barbecued Baby Back Ribs with toasted slivered almonds
Sesame Crusted Atlantic Salmon with sweet and spicy black bean-red chili sauce
Crispy Fried Vegetable Eggrolls with assorted dipping sauces
Stir Fried Asian Vegetables
Stir Fried Schezwan Style Broccoli
Cream Cheese Cake with mandarin orange-strawberry compote and ginger scented cream

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THEMED BUFFET DINNERS

ALL THEME BUFFETS INCLUDE ICED TEA AND FRESH COFFEE AT STATIONS

NEW ORLEANS CAJUN/CREOLE #1

38.00/PERSON

Traditional Louisiana Chicken and Sausage Gumbo with gumbo file
Fresh Garden Green Salad with buttermilk Old Bay dressing
Creole Style Coleslaw
Roasted Red Bliss Potato Salad with roasted garlic aioli and scallions
Smoked Pork Loin "St. Martinsville", Carved at Buffet with Creole spiced mushroom sauce
Blackened Salt Water Catfish with crawfish-andouille butter sauce
Crisp Deep-Fried Breaded Okra
Southern Style Cheddar-Garlic Stone Ground Grits
Creole Red Beans and Rice
Assorted Dinner Rolls and Jalapeño Cornbread Muffins
Bourbon-Pecan Bread Pudding Cake with classic crème anglaise

NEW ORLEANS CAJUN/CREOLE #2

48.00/PERSON

Fresh Garden Greens with cucumbers, tomato, carrots and assorted dressings
Marinated Three Bean Salad in Sweet Red Wine Vinaigrette
New Potato, Smoky Sausage and Scallion Salad with Old Bay mayo dressing
Seasonal Fresh Fruit and Berry Display
Cajun Rubbed and Roasted Prime Rib of Beef, Carved at Buffet with spiced au jus
Baked Chicken Breast Rochambeau with Canadian bacon, grilled tomatoes, scallions and sauce supreme
Shrimp Jambalaya Rice with shaved parmesan cheese
Southern Collard Greens
Grilled Squashes, Mushrooms, Peppers and Onions
Assorted Dinner Rolls
Vanilla Crème Brulée Cheesecake with macerated fresh strawberries

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THEMED BUFFET DINNERS

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AMERICAN FARMER'S MARKET #1

38.00/PERSON

Farmer's Garden Greens with vine ripened tomatoes, cucumbers, pumpkin seeds, sweet corn, Vermont cheddar cheese and buttermilk ranch dressing
Creamy Waldorf Coleslaw with sour apples, celery, marshmallows, and candied walnuts
Sliced Cider Braised Pork Loin with roasted root vegetables
Fire Roasted Breast of Chicken with barley wild rice stuffing
Sautéed Rainbow Trout with toasted almonds, mushrooms and scallions
Old Bay Roasted Red Skin Potatoes with caramelized onions
Stewed White Beans with smoked ham and fresh herbs
Roasted Seasonal Squashes with Lemon-Thyme Butter
Cheddar-Garlic Biscuits
Cherry Streusel Cobbler with vanilla cream

AMERICAN FARMER'S MARKET #2

36.50/PERSON

American Chop Salad Romaine and Bibb lettuces with tomato, avocado, mushrooms, chopped egg, croutons and classic Green Goddess dressing
Virginia Style Potato Salad with smoky bacon, pimentos and scallions
Fresh Corn, Hominy, Lima Bean and Pepper Succotash Salad with sweet and sour dressing
Slow Roasted Turkey Breast, Carved at Buffet with giblet gravy and orange-cranberry relish
Traditional Ham Loaf with sweet Dijon mustard glaze
Mom's Baked Cornbread Dressing
Homestyle Mashed Potatoes with cheddar and chives
Creamy Green Bean Casserole with crispy fried red onions
Yeasty Dinner Rolls and Old-Fashioned Beer Bread
Layered Dark Chocolate Fudge Cake with fresh berries and cream

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THEMED BUFFET DINNERS

ALL THEME BUFFETS INCLUDE ICED TEA AND FRESH COFFEE AT STATIONS

THE 50'S DINER

32.50/PERSON

Chop House Salad fresh garden greens, shredded carrots, tomatoes, cucumber, bacon and croutons with Green Goddess dressing

Yukon Gold Potato Salad with smoky bacon, scallions, hard boiled eggs and mustard-mayo dressing

Creamy Pineapple Cole Slaw

Southern Fried Chicken with country style gravy

Classic Aged White Cheddar Mac & Cheese with white truffle oil and chives

Old Fashioned All-Beef Hot Dogs with ketchup, mustard, chopped onions, relish and buns

Fresh Seasonal Corn on the Cob with Butter

Barbecued Baked Beans

Fresh Baked Assorted Dinner Rolls

Baked Apple-Sundried Cherry Cobbler with cinnamon scented whipped cream

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