

Dinner Buffet

Winter

BASIC BUFFET

includes choice of salad, accompaniment, seasonal vegetable,
fresh baked breads, entrée and a dessert selection

49.00

INTERMEDIATE BUFFET

includes choice of two salads, accompaniment, seasonal vegetable,
fresh baked breads, any two entrées and a dessert selection

72.00

ADVANCED BUFFET

includes choice of two salads, two accompaniments,
seasonal vegetable, fresh baked breads, any two entrées
and any two dessert selections

88.00

Additional Salads	8.00
Additional Accompaniments	10.00
Additional Entrees	15.00
Additional Desserts	6.00

Prices are per person unless otherwise noted.
Appropriate tax and 20% service charge are additional.
All options are served with fresh brewed great northern coffee and teas,
lemonade and iced tea

Salads

CRISPY KALE SALAD

root vegetable puree, parsnip chips, beet chips, carrot vinaigrette

CLASSIC CAESAR SALAD

garlic croutons, shaved asiago

BUTTER LETTUCE

pickled onion, mixed olive, roasted tomato vinaigrette

ORGANIC SPINACH AND FRISÉE

roasted squash-goat cheese, macerated figs, walnuts,
brandied cranberry vinaigrette

Accompaniments

BACON ROASTED BRUSSEL SPROUTS

asiago, pomegranate gastrique

ROASTED ROOT VEGETABLES

WILD RICE AND FARROW

roasted mushrooms, toasted hazelnuts

BUTTERNUT PAVE

brandied apple béchamel

ROASTED RED SKIN POTATO

caramelized onions, roasted mushrooms

Chicken and Fish Entrées

PAN ROASTED ORGANIC CHICKEN BREAST

lemon-pancetta butter

SMOKED WHITE STURGEON

sunchoke chestnut cream, lemon preserves, rosemary

CURED SCOTTISH STEELHEAD

romesco, fried capers

BRAISED NATURAL CHICKEN

smoked bacon, roasted mushroom, pearl onion

Carved Entrées

HAWAIIAN TUNA AU POIVRE

soy-balsamic glaze

SMOKED BREAST OF NATURAL TURKEY

dried fruit chutney, roasted turkey gravy

GRILLED DOUBLE R RANCH TENDERLOIN OF BEEF

red wine-truffle jus

GRILLED CERVENA VENISON

currant glaze

GRILLED HAWAIIAN ONO

ginger ponzu gastrique

HOUSE-SMOKED BUFFALO TENDERLOIN

madeira glaze

(additional 18.75/person)

Desserts

WARM APPLE CRISP

streusel crumble, cinnamon whipped cream

SEASONAL BREAD PUDDING

bourbon crème anglaise

POACHED PEAR TART

almond frangipane, vanilla cream

STICKY FIG PUDDING

hard cider sauce, sweet cream

ASSORTED DESIGNER CUPCAKES