

# **HOT BUFFETS: LUNCH AND DINNER**

**Hot Buffet #1**  
**\$22.99/person**

**Soup and Side**

Chef's Daily Selection

*Reflective of the season.*

Assorted Dinner Rolls

*With butter, and olive oil.*

**Salad (Choice of 1)**

Tender Mixed Greens (Vegetarian, Vegan, Gluten-Free)

*With house vinaigrette, dried fruit, and toasted pumpkin seeds.*

Traditional Caesar Salad (Vegetarian)

*With herb croutons, parmesan cheese and lemon wedges.*

**Main (Choice of 1)**

Orecchiette (Vegetarian)

*Tossed with fragrant basil scented tomato sauce, roasted garlic, and kale. Baked and topped with herb breadcrumbs.*

Penne Alfredo (Vegetarian)

*With smoked mushrooms, spinach, and peas. Baked and topped with herb breadcrumbs.*

**Dessert**

Assorted Cookies.

## **Hot Buffet #2**

**\$23.99/person**

### **Soup and Side**

Chef's Daily Selection

*Reflective of the season.*

Assorted Dinner Rolls

*With butter, and olive oil.*

### **Salad (Choice of 1)**

Tender Mixed Greens (Vegetarian, Vegan, Gluten-Free)

*With house vinaigrette, dried fruit, and toasted pumpkin seeds.*

Traditional Caesar Salad (Vegetarian)

*With herb croutons, parmesan cheese and lemon wedges.*

### **Main (Choice of 1)**

Beef, Chicken (Halal), or Tofu Stir-Fried (Vegetarian, Vegan, Gluten-Free)

*With sweet and sour sauce, mixed vegetables, and bean sprouts. Steamed jasmine rice.*

Chicken and Chickpea Curry

*Tender pieces of chicken and chickpeas simmered in a fragrant curry coconut gravy. Steamed jasmine rice and seasonal vegetables*

Vegan Curry (Vegetarian, Vegan, Gluten-Free)

*Fried tofu, chickpeas, and edamame simmered in a fragrant curry coconut gravy. Steamed rice and seasonal vegetables.*

### **Dessert**

Assorted Cookies.

## **Hot Buffet #3**

**\$26.99/person**

### **Soup and Side**

Chef's Daily Selection

*Reflective of the season.*

Assorted Dinner Rolls

*With butter, and olive oil.*

### **Salad (Choice of 1)**

Tender Mixed Greens (Vegetarian, Vegan, Gluten-Free)

*With house vinaigrette, dried fruit, and toasted pumpkin seeds.*

Traditional Caesar Salad (Vegetarian)

*With herb croutons, parmesan cheese and lemon wedges.*

### **Main**

Roasted Chicken Breast Supreme. (Halal)

*With Smoked mushroom gravy, steamed seasonal vegetables and herb roasted potatoes.*

### **Dessert**

Assorted Cookies.

Warm Apple Crumble

*With whipped cream and caramel sauce.*

## **Hot Buffet #4**

**\$26.99/person**

### **Soup and Side**

Chef's Daily Selection

*Reflective of the season.*

Assorted Dinner Rolls

*With butter, and olive oil.*

### **Salad (Choice of 1)**

Tender Mixed Greens (Vegetarian, Vegan, Gluten-Free)

With house vinaigrette, dried fruit, and toasted pumpkin seeds.

Traditional Caesar Salad (Vegetarian)

*With herb croutons, parmesan cheese and lemon wedges.*

### **Main**

Baked Atlantic Salmon Fillets with Lemon Wedges. (Gluten-Free)

*White wine, lemon, and dill cream sauce, steamed seasonal vegetables, and herb roasted potatoes.*

### **Dessert**

Assorted cookies.

Warm Apple Crumble

*With whipped cream and caramel sauce.*

## **Hot Buffet #5**

**\$28.99/person**

### **Soup and Side**

Chef's Daily Selection

*Reflective of the season.*

Assorted Dinner Rolls

*With butter, and olive oil.*

### **Salad (Choice of 1)**

Tender Mixed Greens (Vegetarian, Vegan, Gluten-Free)

*With house vinaigrette, dried fruit, and toasted pumpkin seeds.*

Traditional Caesar Salad (Vegetarian)

*With herb croutons, parmesan cheese and lemon wedges.*

### **Main**

Roasted and Sliced Angus Striploin. (Can be Gluten-Free)

*With mustard/Onion jus and horseradish, steamed seasonal vegetables, and herb roasted potatoes.*

### **Dessert**

Assorted cookies.

Warm apple crumble

*With whipped cream and caramel sauce.*

## **Menu Enhancements**

**Replace existing vegetable or potato option with one of the following**

Roasted garlic mashed potato. (Any) **\$3.99**

Thyme and honey roasted heirloom carrots. (Any) **\$3.99**

Leek and citrus braised Puy lentils w/spinach, green apple, and cider cream. (Salmon) **\$6.99**

Spice roasted cauliflower w/wild rice, Puy lentils, and spinach. (Chicken) **\$6.99**

## **Further Enhancements**

Add another salad. **\$4.99**

Add vegetarian pasta course. **\$10.99**

Marinated olives and peppers **\$8.99**

Crudites w/hummus and onion dip. **\$8.99**

Sliced fruit. **\$8.99**