

DINNER BUFFETS

Create your own buffet by selecting
entrees, salads, accompaniments, desserts.

Entrees are listed with Chef's recommended sauce,
but you are welcome to choose any of the listed sauce selections.

All buffets include:
fresh bread, butter, soft drinks, iced tea, coffee.

Each selection is listed with the per/person price,
and will be prepared for the entire number of guests at an event.
When creating a buffet menu, it is typical to select two or more entrées.

SAMPLE BUFFET MENUS

Caesar Salad

garlic croutons, parmesan cheese,
classic Caesar dressing / 3.00

Short Ribs

with Twisted Pine Brown Ale sauce / 13

Vegetarian Wellington

tofu and roasted mushrooms
wrapped in pastry / 15

Potatoes au gratin

/ 2.50

Grilled Seasonal Vegetables

/ 3.00

\$36.50 per person

Spinach Salad

baby spinach, blue cheese, toasted walnuts,
champagne vinaigrette / 3.00

Whole Roasted Quail

with mushroom duxelles stuffing
and almond-orange sauce / 20

Grilled Salmon

with black bean sauce / 17

Baked Risotto

/ 3.00

Ratatouille

/ 3.50

\$46.50 per person

Please scroll down for entrée selections

DINNER BUFFETS

BEEF

Roasted Tenderloin

red wine sauce with roasted mushrooms / 18

Prime Rib

with horseradish cream and chives and au jus / 16

Short Ribs

with Twisted Pine Brown Ale sauce / 13

Ribs

with house barbeque sauce / 12

Brisket

with house barbeque sauce / 11

Flank Steak

with gremolata / 10

Chef-recommended preparations can be substituted with any one of the following: green peppercorn sauce, red wine sauce with roasted mushrooms, port sauce, house barbeque sauce, balsamic glaze, Twisted Pine Brown Ale sauce, horseradish cream and chives, au jus, gremolata (garlic, parsley, lemon zest).

Ask about our other meat options: rabbit, lamb, wild game including antelope, bison, caribou, elk, ostrich, venison

PORK

Whole Roasted Pig

deboned and stuffed with aromatics and fresh herbs
with seasonal fruit chutney / 12

Rack of Pork

herb crusted and whole grain mustard sauce / 18

Rack of Wild Boar

herb crusted with apple brandy sauce / 24

Whole Roasted Wild Boar

deboned and stuffed with aromatics and fresh herbs
with port sauce and roasted mushrooms / 12

Pork Loin

with natural jus / 16

Wild Boar Tenderloin

with white wine glaze / 32

Chef-recommended preparations can be substituted with any one of the following: seasonal fruit chutney, whole grain mustard sauce, apple brandy sauce, port sauce and roasted mushrooms, white wine glaze, herb crust.

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POULTRY

Grilled Quail

with gremolata / 17

Whole Roasted Quail

with mushroom duxelles stuffing and almond-orange sauce / 20

Duck Breast

with cassis sauce / 22

Grilled Bone-in Chicken

with lemon-caper sauce / 14

Whole Roasted Goose

with sage butter / 27

Whole Roasted Duck

with bacon mushroom stuffing / 30

Chef-recommended preparations can be substituted with any one of the following:
cassis sauce (cream, white wine, crème de cassis), gremolata (garlic, parsley, lemon zest),
almond and orange sauce, seasonal fruit chutney, lemon and caper sauce, natural jus, sage butter

SEAFOOD

Cioppino

fish stew / 18

Grilled Salmon

with black bean sauce / 17

Baked Lobster

with clarified butter / market price

Grilled Tuna Tapenade

/ 12

Sauteed Halibut

with salsa verde / 20

Roasted Sturgeon Anchoïade

anchovies with garlic and olive oil / 18

Oyster Bar

priced per piece

Steamed Mussels Provencal

/ 13

Colorado Bass

with red wine sauce / 18

Chef-recommended preparations can be substituted with any one of the following: tarragon butter,
tomato champagne vinaigrette, black bean sauce, sauce provencal, red wine sauce,
lemon caper sauce, tapenade, tomato relish

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VEGETARIAN

Penne Pomodoro

penne pasta, tomatoes, fresh herbs, parmesan cheese / 12

Lasagna

pasta layers, seasonal vegetables, ricotta, mozzarella, marinara / 15

Vegetarian Wellington

tofu and roasted mushrooms wrapped in pastry / 16

Roasted Red Bells

roasted red bell peppers stuffed with quinoa, mushrooms, fresh herbs,
with braised arugula and tomato coulis / 13

Legume Ratatouille

assorted legumes cooked in the style of ratatouille / 13

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ACCOMPANIMENTS

SALAD

Mixed Green Salad

carrots, cucumber, tomatoes, balsamic vinaigrette dressing / 3.00

Caesar Salad

garlic croutons, parmesan cheese, classic Caesar dressing / 3.00

Spinach Salad

baby spinach, blue cheese, toasted walnuts, champagne vinaigrette / 3.00

Warm Mushroom Salad

roasted mushrooms, braised arugula, fennel, parmigiano-reggiano vinaigrette dressing / 5.00

STARCHES

Buttermilk Mashed Potatoes / 2.50

Roasted Garlic Mashed Potatoes / 2.50

Potatoes au gratin / 2.50

Twice-Baked Potatoes / 2.00

Seasonal Rice Pilaf / 3.00

Baked Risotto / 3.00

Orzo / 2.50

Quinoa / 3.00

Roasted New Potatoes / 2.50

VEGETABLES

Roasted Root Vegetables with fresh herbs / 3.25

Ratatouille / 3.50

Grilled or Sautéed Seasonal Vegetables / 3.00