

## CLASSIC BUFFET MENU

### SALADS

#### Artisan Green Salad:

Mixed local greens with your choice of house-made dressings and toppings. Dressings include Honey Dijon Vinaigrette and a Creamy Pesto Dressing.

**Arugula Salad with Apples & Bacon:** Wild arugula mixed with fresh apples, crispy bacon lardons, dried cranberries, candied walnuts & dressed with a maple, sesame & balsamic vinaigrette. (GF, DF)

#### Shredded Brussel Sprout & Broccoli Salad:

Shredded Brussel sprouts & broccoli, roasted banana squash & beets, pumpkin seeds. Dressed with a sherry, thyme & orange vinaigrette. (Vegan, Veg, GF, DF)

#### Asian Style Slaw with "Hollyhock" Tahini Dressing:

Shredded cabbage, carrots & daikon, edamame beans, green onion, cilantro, chow mein noodles & sesame seeds. (Vegan, Veg, DF)

#### Greek Quinoa & Chickpea Salad:

Quinoa & chickpeas tossed with fresh cucumbers, red onion, bell pepper, fresh oregano, mint & parsley. Dressed with a lemon & feta dressing. (GF, Veg)

#### Cold Appetizer:

"Southwest Dip" – Sour cream, corn, black beans, tomato, cheddar cheese, cilantro. Served with crackers & fresh vegetable crudité.

#### Soup du Jour & Fresh House-Made Bread:

Please ask your server for our daily soup creation.

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### ENTREES

Marry Me Chicken" – Roasted chicken breast topped with a creamy parmesan, sundried tomato, basil & herb sauce. (GF)

Steamed Vegetable Medley (GF, Veg)

Garlic & Parmesan Green Beans with Crispy Shallot (GF, Veg)

Herb Roasted Potato Wedges (GF, DF, Vegan, Veg)

Roasted Veg Baked "Ziti" – Eggplant, zucchini, tomato, onion & garlic, spinach ricotta, mozzarella. (Veg)

Tilapia with a White Wine, Caper, Lemon & Herb Butter Sauce (GF)

Sliced Local Hertel's Ham served with a Honey, Dijon & Pineapple Sauce (GF)

**Carve:** Corned Beef Brisket – served with sauerkraut & whole grain pommery mustard (GF, DF)

### DESSERTS

House-made Cheesecake of the Day, Pumpkin Pie, Pecan Pie, Lemon Meringue Pie, Profiteroles, Selection of Squares, Warm Apple Crisp served with Chantilly Cream. Profiteroles

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)