

\$83 LUNCH BUFFET 50+ GUESTS

All Guests will be welcomed with artisan bread

Starters

CLAM CHOWDER manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS golden balsamic dressing

Entrées

ROASTED JIDORI CHICKEN BREAST

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

WILD MAHI MAHI

pan seared with a seasonal preparation

Sides CHOOSE TWO

YUKON GOLD MASHED POTATOES MAC & CHEESE

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption