



BUFFET MENU

- Variety of artisan buns/breads w/ whipped butter

Mains

- Slow roasted beef w/a red wine black cherry demi-glace
- Roasted herbed chicken supreme w/ a pancetta/porcini mushroom cream sauce
- Italian sausage Bolognese over rigatoni noodles w/ a butternut squash cream sauce/parmesan cheese/kale
- Crispy skin herb stuffed pork loin w/ a sundried tomato sauce

Sides

- Duck fat roasted mini red potatoes
- Roasted garlic herb whipped potatoes
- Braised heirloom carrots
- Root vegetable risotto
- Bacon honey cider glazed Brussel sprouts

Salads

- Caesar Salad: romaine/sourdough croutons/double smoked bacon lardons/garlic anchovy dressing/shaved parmesan
- Spinach/frisée/radicchio mixed greens salad w/maple glazed butternut squash/candied pecans/shallots/goat cheese and a honey apple cider vinaigrette