

DINNER BUFFETS

NINE-TEN DINNER BUFFET

\$79 (15 guest minimum)

SALAD *Choice of one:*

Organic Greens with Champagne Vinaigrette
Hearts of Romaine with White Anchovy Vinaigrette
Waldorf Salad with Buttermilk Dressing
Iceberg Lettuce Bleu Cheese, Tomato and Creamy Bacon Champagne Vinaigrette

ENTRÉE *Choice of two:*

Grilled Shelton Farms Chicken Breast with Lemon Thyme Sauce
Oven Roasted Niman Ranch Pork Loin with Herbed Pork Jus
Grilled Flat Iron Steak with Red Wine Sauce
Oven Baked Salmon with Orange Emulsion
Market Fresh Fish
Petit Filet with Cabernet Reduction (*\$10 Supplement*)
Grilled New York Steak Strip with Cabernet Reduction (*\$10 Supplement*)
Lamb Loin with Lamb Jus (*\$10 Supplement*)
Broiled Seasonal Lobster Tail with Lemon Chive Butter (*Market Price*)

STARCH *Choice of one:*

Anson Mills White Corn Polenta with Mascarpone Cheese and Herbs
Roasted Fingerling Potatoes
Yukon Gold Mashed Potatoes
Parmesan Risotto
Housemade Pasta with San Marzano Tomatoes and Basil

VEGETABLE *Choice of one:*

Roasted Root Vegetable
Roasted Shallots and Butternut Squash
Spaghetti Squash with Parsley and Shaved Parmesan
Mushroom Fricassee
Chino Farms Roasted Sweet Potatoes
Creamed Spinach
Braised Greens with Shallots and Bacon

DESSERT *Choice of two:*

Individual Crème Brûlée
Lemon Cheesecake
Chocolate Mousse Cake
Salted Butter Pecan Tart
Seasonal Fruit Crisp

Dinner to include:

Bread, Butter, Gourmet Coffee, Decaffeinated Coffee and Selection of Hot Teas

Prices are per person unless otherwise noted. A 20% service fee & 7.75% tax will be applied to all food and beverage items. Taxes & Service fees subject to change