



# DINNER BUFFETS

All Buffets are based on 2 hours of service

and include Freshly Brewed Coffee, Decaffeinated Coffee, Teas, Soft Drinks, Rolls and Butter

All Prices are Per Person Unless Indicated Otherwise | gluten-free options available for \$1.25 pp additional

## BAVARIAN OKTOBERFEST . . . . . \$50.00

German Potato Salad (Bacon, Onion, Roasted Red Radish, Dill, Creamy Mustard Vinaigrette), Graupensuppe (Barley, Chicken, Bacon, Leek, Celery, Carrot), Beef Eye Roast (Herbed-Pepper Crust, Wild Mushroom Gravy), Pork Sauerbraten (Gingersnap Gravy), Beer-Roasted Bratwurst, Pork-Beef Stuffed Cabbage, Sauerkraut (Cabbage, Apples, Onions), Green Beans w/ Bacon, Buttered Spätzle, Apple Fritters (Cinnamon-Sugar Dusting), German Chocolate Cake

## SOUTH BY SOUTHWEST . . . . . \$50.00

Cucumber, Tomato, Avocado Salad (Red Onion, Apple Cider Vinaigrette), Corn and Crab Chowder (Tomatillos, Peppers), Jambalaya (Saffron Rice, Chicken, Crawfish, Andouille), Fajitas (Skirt Steak, Lemon-Chili Crema), Shrimp Tostados (Red Onion, Avocado), Grilled Vegetable Kabobs, Braised Okra (Chili Pepper, Turnip Greens, Turnip, Apple), Peach Cobbler (Rum-infused Whipped Cream), Bananas Foste

## WHEN IN ROME . . . . . \$55.00

Caprese Salad (Tomato, Mozzarella, Burrata, Bell Peppers, Basil), Minestrone (Torn Pasta, Creamy Pesto), Penne w/ Sausage, Broccoli Rabe, Pine Nuts, & Sun-dried Tomatoes, Veal Rollatini (Spinach, Gorgonzola, Red Pepper, Pine Nuts, Demi-glace), Zuppa di Mussels (Garlic, White Wine, Parsley), Chicken Piccata (Capers, Mushrooms, Lemon, White Wine Sauce), Sautéed Green Beans (Garlic, Potato, Tomato Sauce), Baked Zucchini (Heirloom Tomatoes, Fontina, Parmesan), Risotto w/ Artichoke and Fennel, Tiramisu, Red Wine-Poached Cherries (Mascarpone-Honey Cream)

## NATIONAL PARKS TOUR . . . . . \$65.00

Mount Rainer Cherry Salad w/ Greens (Feta, Candied Pecan, Honey-Orange Dressing), Yellowstone Bison Meatloaf, Acadia Corn and Shrimp Chowder (Potato, Carrots, Slab Bacon), Everglades Alligator Nuggets (Tenderloin, Cayenne, Sauce Remoulade), Great Smoky Mountains Pulled Pork (Mustard, Apple, BBQ Sauce), Yosemite Shrimp Tostado (Red Onion, Avocado), Cane River Wild Rice Pilaf (Scallions, Pine Nuts, Tarragon), Badlands Honey-Spiced Carrots, Grand Teton Roasted Root Vegetables (Golden Beet, Parsnip, Turnip, Radish, Maple-Balsamic Drizzle), Denali Blueberry Cobbler (Ginger-Cinnamon Crème fraiche)

## A NIGHT WITH THE KNIGHTS

### (MEDIÉVAL) . . . . . \$65.00

Spinach Salad (Pork Belly, Shitake, Herbed Goat Cheese, Dijon-Yogurt Dressing), Corn and Shrimp Chowder, Florentine Style Beef Roast (Cipollini Onions, Verjuice), Rosee (Chicken, Pine Nuts, Almond Milk), Pompys (Meatballs, Saffron-Almond Sauce), Ryse of Fleyshe (Saffron-flavored Rice), Asparagus Salat (Roasted Asparagus, Currants, Sherry-Sesame Vinaigrette), Zucche Fritte (Zucchini, Fennel-Saffron Sauce), Italian Bread Pudding (Cinnamon, Cloves, Honey-Cherry Sauce), Apple Torte (Nutmeg, Cinnamon, Grains of Paradise, Gingered-Whipped Cream)

## AROUND THE WORLD . . . . . \$70.00

Chilean Avocado and Papaya Salad (Tomato, Arugula, Mango, Grapefruit-Rice Vinaigrette), Italian Stracciatella (Chicken Broth, Egg, Kale, Parmesan), African Pork Stew (Apricot, Tamarind, Almond, Turmeric), Indian Tandoori Chicken (Coconut Curry Cream), Australian Fish Cakes (Spicy Remoulade, Tartar Sauce), Greek Couscous (Cucumber, Apple, Onion, Tzatziki), Chinese Vegetarian Stir-fried Rice, French Aubergines au Gratin (Eggplant, Tomato Coulis, Gruyere), New York Cheesecake (Berries, Vanilla Cream), Spanish Polvorónes

## PUTTING ON THE RITZ . . . . . \$100.00

Salade Perigord (Duck Breast, Mushrooms, Blackberries, Vinaigrette), Lobster Bisque (Sherry Reduction), Risotto (Roasted Pumpkin, Radicchio, Gorgonzola), Tournedos (Foie Gras, Cherry Demi-glace), Herbed Lobster Mousseline, Sautéed Duck Breast (Blackberry Compote), Caramelized Brussel Sprouts (Fig, Pancetta), Roasted Squash Blend (Coconut Curry), Roasted Fingerling Potatoes, Dark Chocolate Mini-Tarts, Beignets

All Options Can Be Customized | Add-On Stations Can Be Used with Any Buffet or Brunch