

Dinner Buffet

BASIC BUFFET

includes choice of salad, accompaniment, seasonal vegetable,
fresh baked breads, entrée and a dessert selection

72.00

INTERMEDIATE BUFFET

includes choice of two salads, accompaniment, seasonal vegetable,
fresh baked breads, any two entrées and a dessert selection

102.00

ADVANCED BUFFET

includes choice of two salads, two accompaniments,
seasonal vegetable, fresh baked breads, any two entrées
and any two dessert selections

120.00

Additional Salads	15.00
Additional Accompaniments	17.00
Additional Entrees	25.00
Additional Desserts	12.00

Salads

ORGANIC MIXED GREENS

roma tomato, english cucumber, cabernet vinaigrette

CLASSIC CAESAR SALAD

romaine spears, torn croutons, shaved pecorino

WYOMATO SALAD

roasted fennel-sweet onion "chow chow", whipped feta, fennel pollen

SWEET PICKLED SUMMER STONE FRUIT

toasted macadamia, gingered yogurt, summer herbs,
orange blossom honey

SUMMER CORN AND BLACK BEAN

grilled leek, fresh basil, smoked bacon-chili vinaigrette

CRISPY KALE SALAD

root vegetables, parsnip chips, beet chips, carrot vinaigrette

BUTTER LETTUCE

pickled onion, mixed olive, feta, roasted tomato vinaigrette

FIG AND ENDIVE

local blue, crispy pancetta, orange-maple vinaigrette

COUSCOUS SALAD

greek olives, local feta, caramelized fennel, heirloom tomato,
artichoke hearts, yogurt vinaigrette

PEAR AND ARUGULA

Shaved carrots, watermelon radish, local feta, tamarind vinaigrette

Accompaniments

ROASTED RED SKIN POTATOES
crisp pancetta, caramelized onions

ROASTED VEGETABLE QUINOA
parsley vinaigrette

TRUFFLE ROASTED FINGERLING POTATOES
lemon zest

MASCARPONE-POLENTA PAVÉ
roasted wild mushrooms

SUMMER SQUASH-CHICKPEA STEW
lemon, parsley, curry butter

BACON ROASTED BRUSSEL SPROUTS
asiago, pomegranate gastrique

ROASTED ROOT VEGETABLES

BUTTERNUT PAVE
brandied apple béchamel

ROASTED RED SKIN POTATOES
caramelized onions, roasted mushrooms

Buffet Entrées

PAN ROASTED ORGANIC CHICKEN BREAST
lemon-pancetta butter

CURED SCOTTISH STEELHEAD
romesco, fried capers, pickled onions

SMOKED WHITE STURGEON
sunchoke chestnut cream, lemon preserves, rosemary

BRAISED NATURAL CHICKEN
smoked bacon, roasted mushroom, pearl onion

BRAISED BEEF SHORT RIBS
creamy grains, pickled shallots

SUN-DRIED TOMATO CRUSTED BUTTERFISH
warm summer bean-smoked bacon salad

MISO GLAZED SCOTTISH STEELHEAD
spring roll "salad", zucchini kim chi

PAN-ROASTED NATURAL ABF CHICKEN BREAST
smoked wyomato, tomato-basil vinaigrette

Carved Entrées

SMOKED BREAST OF NATURAL TURKEY
cranberry chutney and roasted turkey jus

ROSEMARY GRILLED LAMB LOIN
mint-lemon jus

ROASTED WILD SALMON
chipotle hollandaise
(additional \$15.00/person)

GRILLED DOUBLE R RANCH STRIPLOIN OF BEEF
red wine-truffle jus

GRILLED DOUBLE R RANCH TENDERLOIN OF BEEF
wild mushroom bordelaise

HOUSE-SMOKED BISON TENDERLOIN
madeira glaze
(additional \$24/person)

HAWAIIAN TUNA AU POIVRE
soy-balsamic glaze
(additional \$26/person)

GRILLED CERVENA VENISON
currant glaze

GRILLED HAWAIIAN ONO
ginger ponzu gastrique

Desserts

PEACH COBBLER
salted caramel sauce

MIXED BERRY COBBLER
vanilla bean cream

MISSION FIG CLAFOUTIS
honey-soaked figs, amaretto crème anglaise

ASSORTED DESIGNER CUPCAKES

CHEF'S SELECTION
(\$12 ADDITIONAL CHARGE PER PERSON)
assorted miniature desserts

WARM APPLE CRISP
streusel crumble, cinnamon whipped cream

CHOCOLATE BREAD PUDDING
Chocolate ganache, bourbon crème anglaise