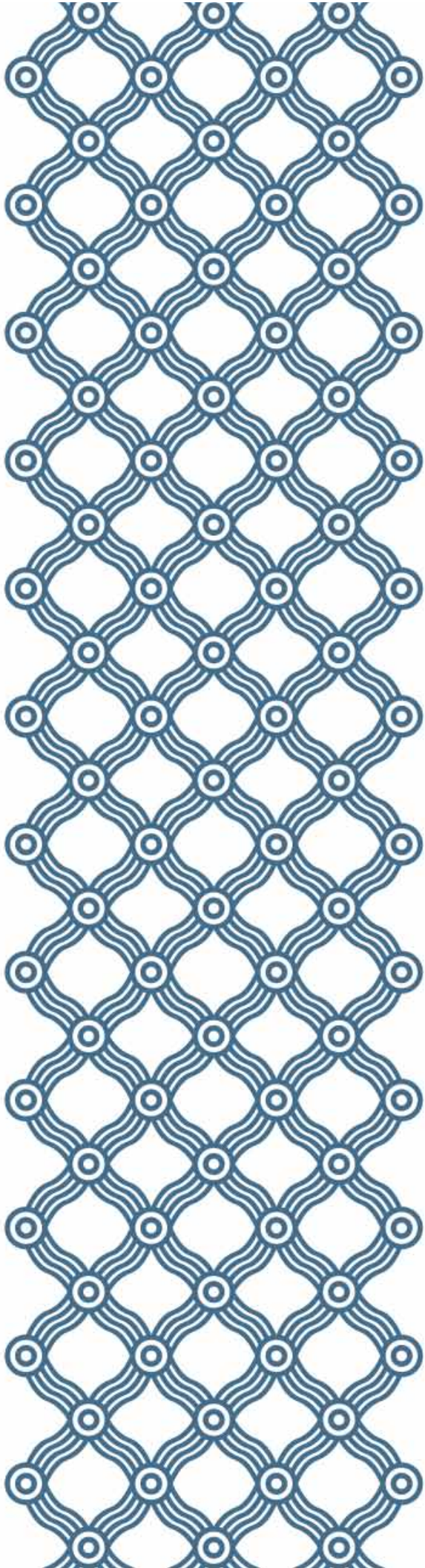


DINNER BUFFET SELECTIONS



\$89 PER PERSON

(15 people minimum)

Dinner Rolls

Hummus-Butter-Roasted Pepper

Cream Cheese-Oil & Vinegar

FRESH FROM THE GARDENS

(Select Two)

Savoy Field Mixed Greens

Pickles- Onions-Candied Pecans-Mango-Feta

Truffle Vinaigrette

BLT Wedge

Iceburg-Blue Cheese-Chives-Maple Bacon

Avocado Ranch Dressing

Tortellini Salad

Artichoke-Olive-Parmesan-Basil

Sundried Tomato Vinaigrette

HOT MAIN COURSE

(Select Three)

Beef

Skirt Steak-Chimichurri

NY Strip- Blue Butter-Au Poivre-Mushroom

Poultry

Free-Range Chicken Breast - Jerk-Truffle Mushroom-Creamy

Demi - Chive Buerre Blanc

Pork

Tenderloin Medallions - Coffee Dusted with Raisin Rum-Tarragon

Mustard-Guava Thai BBQ-Sesame Teriyaki

Fish

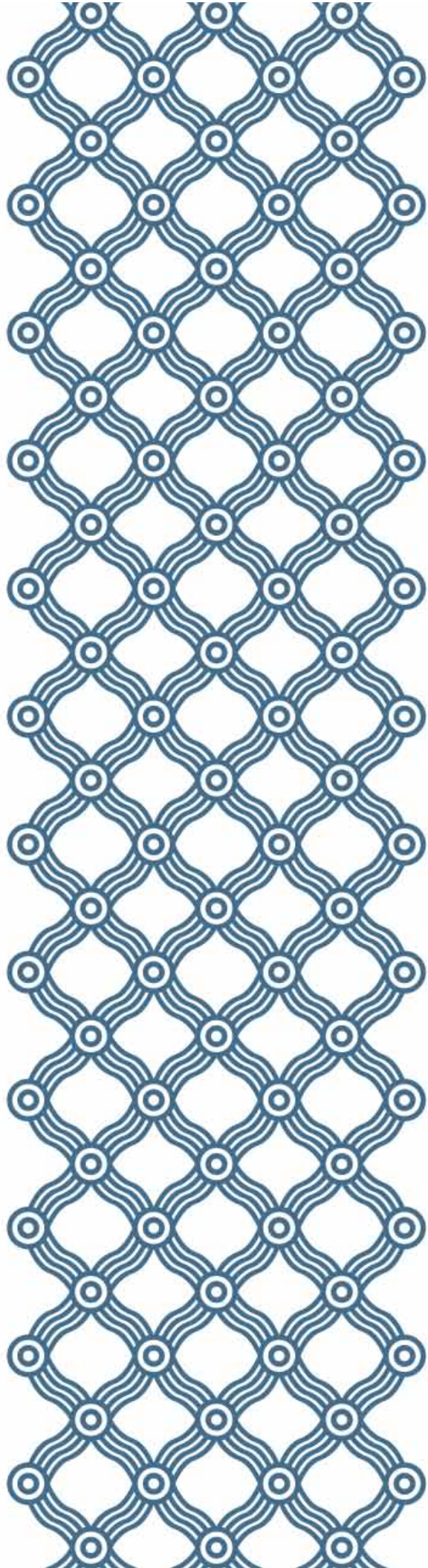
Mahi-Salmon-Snapper or Grouper **(add Lobster \$10pp)**

Escovitch-Key Lime Buerre Blanc-Maple Soy Glazed-Garlic

Herbs-Sage Brown Butter



* Chef fee required / All prices are subject to 9% Sales Tax and 22% Service Charge
/ All prices are subject to change without notice / Special Requests are Always Welcomed



Vegetarian Option

Carrots Quinoa-Garden Couscous-Stuffed Peppers-Thai
BBQ Tofu

STARCH & FRESH GARDEN VEGETABLES

(Select Two Starch & Two Vegetables)

Creamy Asiago Polenta
Wild Pilaf Rice
Fingerling Roasted Potatoes
Coconut Ginger Rice
Maple Garlic Sweet Potatoes
Garlic Roasted Potatoes
Creamy Mashed Potatoes

VEGETABLES

Greens Beans Almondine
Baby Medley
Ratatouille
Roasted Butter Asparagus
Roasted Parmesan Eggplant
Cumin Glazed Carrots

DESSERTS

(Select Two)

Apple Tarts
Key Lime Tarts
Bread Pudding



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