

Buffet Menu

All cuisine is organic, local, wild caught, grass fed, NonGMO wherever possible.
GF=Gluten Free DF= Dairy Free, VEG = Vegetarian, V = Vegan

**Create your own buffet
choose salad, mains, sides, desserts**

Salads

Crisp Ultra Green Salad

romaine, iceberg, sugar snaps, sweet peas,
Cucumber, red onion, mint dressing (GF,DF,V)

*

Smoked Peach salad

Butter lettuce hearts, Baby romaine,
Cherry tomatoes, asparagus, smoked peach
passionfruit dressing (GF,DF, V)

*

Grilled Corn & Tomato Salad

baby spinach, radish, dill
light dijon sour cream dressing (GF,VEG)

*

Pineapple & Napa Cabbage Slaw

young mango, green onions, crispy glass noodles,
roasted peanuts, Thai basil,
sweet & sour dressing (GF,DF)

*

Classic Caesar Salad

sour dough garlic croutons, shaved parmesan
Yoghurt caesar dressing (VEG)

ADD

Shrimp, Chicken, Beef, Feta or Goat Cheese

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Mains

Seared Scottish Salmon

fermented meyer lemon emulsion
Caper berries & red onion aioli (GF,DF)

*

Seared Sea Bass

tomato ginger jam & thai basil gremolata

*

Bell & Evans Organic Chicken Breast

creamy morel sauce & cauliflower purée (GF)

*

Pan Seared Pork Tenderloin

pickled green apple & red chili In white chili miso (GF,DF)

*

Colorado Rack of Lamb,

rosemary red wine reduction (GF,DF)

*

Hanger Steak

chimichurri & chargrilled red pepper sauce (GF,DF)

*

Chateaubriand or Filet Mignon

Cheffee's "Black Gold" Sauce (GF,DF)

ADD Lobster Tail

*

Vegan

Mushroom Strudel

fresh herbs, root vegetables & truffled garlic cream fraiche (vegan) (DF, V)

*

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Sides

§ Pan Seared Baby Potatoes, fresh herbs (gf, df, veg)

§ Buttery Mashed Potatoes (gf)

§ Roasted Sweet Potatoes, Roquefort, lemon thyme (gf)

§ Caramelized Mushrooms (gf,df,v)

§ Porcini Mushroom Risotto w/ green onions (gf)

§ Roast Brussel Sprouts in duck fat w/ lemon aioli (gf, df)

§ Roasted Heirloom Carrots, lemon crema & caraway butter (gf)

§ Roasted Cauliflower, roasted red pepper sauce (gf, df, v)

§ Grilled Broccolini, romesco sauce (gf, df, v)

§ Truffled Penne, parmesan, chive

§ Seared Gnocchi, fresh sage (df)

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Individual Desserts

Caramelized Macadamia & Orange Custard Pie

cinnamon ginger whizz (VEG)

*

Mousse au Chocolat

strawberry basil salad (GF)

*

White Chocolate Mojito Cheesecake (GFO)

*

Mini Lemon Tarts

*

Mini Coconut Tart

passionfruit sauce

*

Mini Cinnamon Donuts

*

Mini Cupcakes

(Minimum 1 dozen per flavor)

Vanilla, Red velvet, Chocolate

Fresh Baked Cookies

(Minimum 1 dozen per flavor)

Oatmeal cinnamon raisin, Dark chocolate sea salt

Macadamia white chocolate, Peanut butter brittle

Matcha w/ white chocolate & Lemon Zest

French Macarons (GF)

(Minimum 1 dozen per flavor)

Pina colada, Raspberry lemonade, Salted caramel, Oreo

Red velvet, Pistachio, Frutti tutti, Birthday cake, Lavender Rose

Carrot cake, Strawberry, Blackberry cheesecake