



DINNER BUFFET at DIMOND

For 21-80 guests | \$40 per person

kids under 10 are half priced, kids under 3 are complementary

*indicates house recommendations | offerings subject to seasonal availability

APPETIZERS

host pre-selects two (one from each section)

an additional appetizer can be added for \$5/person

NOSH

***FRIED BRUSSELS SPROUTS** lemon, parmesan, Aleppo chile (veg)

BURRATA CROSTINI fresh creamy mozzarella and seasonal accompaniments on crostini (veg)

TRUFFLED FRENCH FRIES with parmesan (veg)

***CARBONA PIZZA!** assorted Detroit-style pizza cut into two bite squares (veg/meat/can be vegan upon request)

HUMMUS PLATE hummus, grilled pita, olives, pickled vegetables, pickled red onions (VEGAN)

SALAD

ARUGULA SALAD with cherry tomatoes, shaved parmesan, and lemon vinaigrette (veg/GF)

***GLK CHOPPED SALAD** romaine lettuce, roasted corn, english cucumber, cherry tomato, avocado, sunflower seeds, basil vinaigrette (VEGAN/GF)

VICIOUS SALAD romaine, radicchio, arugula, walnuts, crispy prosciutto, parmesan, chickpeas, black olives, balsamic dressing (GF)

VEGAN VICIOUS SALAD romaine, radicchio, arugula, walnuts, garbanzo beans, black olives, balsamic vinaigrette (VEGAN/GF)

ENTREES

*host pre-selects two (one from each section)
an additional entree can be added for \$8/person*

PROTEIN

- *ROASTED CHICKEN BREAST** with lemon jus (GF)
- GRILLED PORK CHOP** with mustard jus (GF)
- FLAT IRON STEAK** with red wine demi-glace (GF)
- BRAISED BEEF BRISKET** with jus and creamy horseradish
- *BUTTERMILK FRIED CHICKEN** tender, juicy pastured chicken dipped in buttermilk and fried fresh
- DAVE'S PORK RIBS** slowly roasted in its own juices and crisped like carnitas

VEGETARIAN

- *SPICED CHICKPEA STEW** of chickpeas, lacinato kale, harissa (VEGAN/GF)
- *RISOTTO** with truffled wild mushrooms and parmesan (veg)
- BAKED MAC AND CHEESE** (veg)
- BAKED PASTA** shells, tomato sauce, fresh mozzarella, lemon (veg)
- *EGGPLANT PARMESAN** with salsa verde, cherry tomatoes, and brick and parmesan cheese (veg)

SIDES

*host pre-selects one
an additional side can be added for \$5/person*

- FRENCH FRIES** with ketchup (VEGAN)
- *CREAMY POLENTA** with goat cheddar (veg/GF)
- *CRISPY POTATOES** with creamy horseradish (veg/GF)
- BRAISED GREENS** with chili and garlic (veg/GF)
- BROCCOLI RABE** sauteed with garlic, chile, preserved lemon (veg/GF)
- ROASTED CAULIFLOWER SALAD** with pickled fennel, capers, dill (VEGAN/GF)
- RED POTATO SALAD** (veg/GF)
- *JEAN'S PERSIAN CUCUMBERS** sesame, garlic, braggs liquid amino (VEGAN/GF)

DESSERT

included

- DONUTS** warm housemade donuts dusted in nutmeg, cinnamon sugar (veg)
upgrade to individually plated desserts are available for \$7/person

