

Buffet Menu

APPETIZERS

CHOICE OF 2

CAESAR SALAD little gem, white anchovies, croutons

LITTLE GEM herbs, radish , coriander vinaigrette

COMTE & ONION BREAD chive crème fraiche

BALOON SESAME LAVASH carrot tahini, merguez spiced almonds

FRIED ARTICHOKES meyer lemon, espelette aioli

RAW BAR

CAVIAR SERVICE | loz onion, egg, creme fraiche, potato chips, bellinis Golden Ossetra*, Ossetra*

PLATEAU 1* (SERVES 30) + CONDIMENTS 30 oysters, 30 clams, 30 shrimp cocktail

PLATEAU 2* (SERVES 30) + CONDIMENTS 30 oysters, 30 clams, 30 shrimp cocktail, 6 chilled lobsters

CARVING STATION

 $\ensuremath{\textbf{ROAST\,PRIME\,RIB}}$ with au jus, horse radish crème fraiche

BEEF TENDERLOIN with bearnaise

LEG OF LAMB gremolata

ROAST SALMON tzatziki

ENTREES

CHOICE OF 2

ROASTED CHICKEN garlic jus

ROASTED SALMON meyer lemon, yogurt

PAN SEARED BRANZINO charred red onion, avocado

PORCINI LASAGNA black truffle fonduta

CORN RAVIOLI roasted corn, parmesan, cherry peppers

SHRIMP new orlean's bbq style or scampi

CHILI RUBBED ROAST PORK smoked pork sauce

SIDES CHOICE OF 2 POTATO PUREE | SUMMER TOMATOES CRISPY POTATOES WITH ROSEMARY BROCCOLINI | FRENCH FRIES | CREAM KALE ANSON MILLS GRITS

DESSERT DISPLAY / PASSED

ENJOY AN ASSORTMENT OF HOMEMADE, BITE-SIZED DESSERTS MINI MACARONS (SEASONAL) | CAKE POPS CHOCOLATE MOUSSE | MINI PANNA COTTAS ASSORTED CHOCOLATE TRUFFLES / BROWNIES ASSORTED FRUIT FINANCIER | PATE DE FRUIT ASSORTED MINI TARTS | MARSHMALLOWS CHOCOLATE COVERED STRAWBERRIES

*It is our pleasure to tailor the dinner menu to your specific requests. Additional menu selections may be added for anadditional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonable availability. *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.