

BUFFET DINNER MENUS

Also available served as Family Style

Salads

Urban Oak Farm "Mix" Greens

Marinated cucumber, Grape Tomato, Herb Vinaigrette

Market Chopped Vegetable Salad

Local Greens, Shaved Parmesan, Sherry Vinaigrette

Pear and Pecorino Salad

Arugula, Frisée, Hazelnut Honey Dressing

UP-sKale

Kale, Apple, Beets, Goat Cheese, Jicama, Pecan, Pomegranate Ginger Dressing

Caesar

Little Gem Romaine Lettuce, Parmesan, Garlic Crouton

Butter Lettuce Salad

Avocado, Roquefort Cheese, Creamy Tarragon Dressing

Side Dishes

Grilled Green Asparagus

Lemon, Herb

Roasted Brussels Sprouts

Pancetta vinaigrette

Creamed Spinach

Devonshire Cream

Caramelized Baby Carrots

Honey, Fines Herbs

Sautéed Haricot Verts

Roasted Shallots

Roasted Forage Mushrooms

Rosemary, Balsamic

Seasonal Fresh Vegetable

Roasted or Grilled

Chef's Risotto

Seasonal

Roasted Fingerling Potatoes

Sea Salt & Rosemary

Golden Quinoa

Grilled Corn, Asparagus, Grape Tomatoes

Cauliflower Mac & Cheese

Three Cheese

Potato Gratin

Gorgonzola

Yukon Gold Mashed Potatoes

Crème Fraiche



BUFFET DINNER MENUS CONTINUED

Main

Penne a la Vodka

House Specialty

Rigatoni

With Walnut, Parsley, Sundried Tomato Pesto

Chef's Seasonal Ravioli

Season Sauce

BBQ Grilled Wild Salmon

Market Corn Puree

Grilled Atlantic Salmon

Whole Grain Mustard Sauce

Oven Roasted Sea Bass

Niçoise Olives, Tomato Confit

Chicken Picatta

Lemon, White Wine, Capers

French Cut Chicken Breast

Lemon-garlic sauce

Cantonese Style Roasted Duck *

Ginger, Star Anise, Nectarine Compote

Roasted Berkshire Pork Loin

Apple balsamic glaze

Herb Roasted Flank Steak

Green peppercorn sauce

Herb Roasted Filet Mignon *

Port Wine Demi-Glace

12 Hour Smoked Brisket

Homemade Sauces

Slow Braised Beef Short Ribs *

Red Wine Thyme Sauce

