



BUFFET DINNER

passed

BLT SKEWERS

thick cut bacon + grape tomato + arugula + muenster cheese + horseradish aioli

AVOCADO TOAST

avocado smear + pickled shallot serrano relish + roasted radish + orange segment + micro cilantro

stationary

CHARCUTERIE PLATTER

chef's selection of cured meats + cheese + assorted pickles + mustards + jams + honeycomb + crostini

GRILLED CRUDITE

assorted seasonal raw + grilled and chilled vegetables + ranch + spicy blue cheese

salads

BISTRO HOUSE

field greens + gorgonzola + almond + dried cranberry + white balsamic dressing

ARUGULA

local goat cheese + 80 acres cherry tomato + candied walnut + fried shallot + rice wine vinaigrette

entrees

BRISKET

Blackberry BBQ

QUARTER ROASTED (Bone-In)

cabernet chicken bone au jus

sides

BACON MAC N CHEESE

GINGER CARROTS

honey ginger glaze

ROASTED BRUSSEL SPROUTS

shredded carrots + romano cheese

CHEDDAR MASHED POTATOES

the midnight snack

FRESH POPCORN

truffle butter + blackening spice

PRETZELS AND CHEESE

warm soft pretzels + beer cheese