

BUFFET STYLE MEALS



CHOOSE A SALAD AND COMBINATIONS OF ANY TWO ENTREES AND TWO SIDE SELECTIONS

CHICKEN, PORK, AND VEGETARIAN SELECTIONS \$27

BEEF AND SEAFOOD SELECTIONS \$34

BUFFET STYLE MEALS INCLUDE

BEVERAGE STATION WITH WATER, SWEETENED AND UNSWEET ICED TEA, AND LEMONADE

HIGH QUALITY DISPOSABLE / RECYCLABLE / ECO-FRIENDLY COMPOSTABLE SERVICE WARE INCLUDED
SALAD & DINNER PLATES, UTENSILS, PAPER NAPKINS, AND BEVERAGE CUPS

**ASK YOUR EVENT CONSULTANT ABOUT
ADDING RENTALS AND OUR FULL BAR SERVICES!**

CHINA PLATES, SILVERWARE, AND WATER / BEVERAGE GLASSES FOR LUNCH OR DINNER SERVICE
ARE AVAILABLE FOR ADDITIONAL CHARGES

FULL LENGTH LINENS PROVIDED FOR FOOD, BEVERAGE, AND BAR SERVICE TABLES
ARE AVAILABLE FOR ADDITIONAL CHARGES
(AVAILABLE IN WHITE, IVORY OR BLACK)

ENTREES

BEEF

HERB-ENCRUSTED BEEF MEDALLIONS

PETITE CUTS OF TENDER BEEF OVEN ROASTED AND SERVED WITH AU JUS AND CREAMY HORSERADISH SAUCE

BRAISED BEEF SHORT RIB

RICH IN FLAVOR WITH A MEATY AND EXTREMELY TENDER TEXTURE. SLOW COOKED WITH GARLIC & RED WINE.

FIREHOUSE FLANK STEAK

SLICED FLANK STEAK SERVED W/ CHOICE OF A SWEET SHALLOT AND MUSHROOM DEMI GLAZE OR BRANDY LIQUOR PEPPERCORN SAUCE

TOP ROUND SIRLOIN

THINLY SLICED BEEF, SERVED IN AU JUS WITH A CREAMY HORSERADISH SAUCE

SMOKED BEEF TRI-TIP

JUICY, TENDER AND DELICIOUS SIRLOIN COOKED IN A MILD SANTA MARIA-STYLE RUB CONTAINING GARLIC, PEPPER, ONION AND PAPRIKA

SEAFOOD

HONEY GARLIC SOY SALMON

MARINATED ATLANTIC SALMON FILETS, OVEN BAKED & TOPPED W/ CHOPPED GREEN ONION

MEDITERRANEAN COD

THICK CUTS OF NORTH ATLANTIC COD, OVEN BAKED OLIVE OIL, WHITE WINE, LEMON, KALAMATA OLIVES, CAPERS, AND TOMATO

PARMESAN CRUSTED ROCKFISH

A LOCAL'S FAVORITE ALSO KNOWN AS STRIPED BASS, BAKED W/ OLIVE OIL AND SEASONED BREAD CRUMBS, PARMESAN CHEESE, MINCED GARLIC, AND LEMON ZEST

CARIBBEAN MAHI MAHI

SUSTAINABLY SOURCED SEARED W/ JERK SEASONING SURE TO TAKE YOU BACK TO A TROPICAL VACATION! TOPPED WITH A CHIPOTLE INFUSED PINEAPPLE SALSA

LEMON CILANTRO FLOUNDER

BAKED IN A LEMON, CILANTRO, AND WHITE WINE BUTTER SAUCE, OUR FRESH FLOUNDER HAS A MILD FLAVOR AND FLAKY TEXTURE

PORK

ROASTED PORK LOIN

LARGE PORK LOIN FILLED W/ CORNBREAD STUFFING, SLICED AND SMOTHERED W/ A GRAIN MUSTARD CREAM SAUCE

BELFAST PORK MEDALLIONS

BONELESS PORK TENDERLOIN SEASONED W/ SEA SALT AND PEPPER, CUT AND SERVED W/ AN IRISH WHISKEY PEPPERCORN SAUCE

CHICKEN

SESAME GINGER

FRESH CUT CHICKEN BREAST, PAN FRIED AND TOSSED IN SESAME GINGER SAUCE, TOPPED WITH GRILLED PINEAPPLE

ASIAGO MUSHROOM FLORENTINE

A FLAVORFUL DISH THAT COMBINES TENDER CHICKEN WITH A RICH, CREAMY, GARLICKY WHITE WINE & ASIAGO CHEESE SAUCE W/ MUSHROOMS AND BABY SPINACH

HONEY & ROSEMARY GLAZED

ROTISSERIE STYLE BONE-IN CHICKEN BREAST, MARINATED IN BUTTERMILK, HONEY, ROSEMARY, SEA SALT AND SEASONINGS

GARLIC HERB CREAM

SEA SALT ROASTED FRESH CUT CHICKEN BREAST TOPPED WITH A GARLIC HERB CREAM SAUCE

CACCIATORE

ITALIAN RUSTIC DISH MADE WITH BONELESS CHICKEN THIGHS, MUSHROOMS, ONIONS AND BELL PEPPERS SIMMERED IN A TOMATO, WINE, AND HERB SAUCE UNTIL TENDER.

VEGETARIAN

ITALIAN PORTOBELLO ROTINI

GRILLED MARINATED PORTOBELLO MUSHROOMS SERVED OVER RED LENTIL ROTINI PASTA SAUTÉED W/ BASIL PESTO, SPINACH, ONION, BELL PEPPER, CARROT, BROCCOLI AND FIELD ROAST PLANT BASED FENNEL SAUSAGE. TOPPED W/ FETA CHEESE

BUTTERNUT SQUASH RAVIOLI

HERB ROASTED ROOT VEGETABLES TOSSED WITH BUTTERNUT SQUASH STUFFED RAVIOLI IN AN ARTISAN STYLE DOUGH WITH A HAZELNUT BROWN BUTTER SAUCE

FIRE ROASTED VEGETABLE LASAGNA

GRILLED SEASONAL VEGETABLES TOSSED IN A SLOW SIMMERED MARINARA SAUCE AND LAYERED WITH PASTA, SEASONINGS, RICOTTA, PARMESAN AND MOZZARELLA CHEESES





SALAD

ORAPAX GARDEN SALAD

A SPRING MIX AND ICEBERG BLEND, TOMATOES, RED ONIONS, BELL PEPPERS, AND CUCUMBERS. SERVED WITH BUTTERMILK RANCH DRESSING & BALSAMIC VINAIGRETTE ON THE SIDE.

SUMMER SALAD

FIELD GREENS W/ BABY SPINACH, FETA CHEESE, RED ONIONS, TOASTED ALMONDS, AND FRESH ASSORTED BERRIES SERVED W/ RASPBERRY & BALSAMIC VINAIGRETTE.

THE ORIGINAL GREEK SALAD

A SPRING MIX AND ICEBERG BLEND, TOMATOES, RED ONIONS, BELL PEPPERS, AND CUCUMBERS. TOPPED WITH FETA CHEESE, PEPPERONCINI, AND KALAMATA OLIVES, SERVED W/ OUR HOUSE GREEK DRESSING

MANDARIN ORANGE SALAD

FIELD GREENS W/ KALE, JUICY ORANGES, CRISP APPLES, DRIED CRANBERRIES, CRUMBLLED CHEVRE (GOAT CHEESE), WON TON CRISP, AND CANDIED ALMONDS. SERVED WITH POPPYSEED DRESSING

CLASSIC CAESAR SALAD

HEARTS OF ROMAINE TOSSED W/ HOUSE MADE HERB CROUTONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING

CHOPHOUSE

ICEBERG LETTUCE, BABY SPINACH, CUCUMBERS, TOMATOES, RED ONIONS, SHREDDED CHEESE, SLICED HARD BOILED EGGS AND A WARM BACON BASIL VINAIGRETTE

LET'S BUILD OUR OWN SALAD BAR! \$5

MIXED FIELD GREENS & CHOPPED ROMAINE HEARTS, GRAPE TOMATO, CUCUMBER, RED ONION, CARROTS, BELL PEPPER, MUSHROOMS, DRIED CRANBERRIES, ALMONDS, CROUTONS & BACON CRUMBLES

PARMESAN, CHEDDAR & MONTEREY JACK, & FETA CHEESE

HOMEMADE BUTTERMILK RANCH, CREAMY CAESAR DRESSING, BALSAMIC VINAIGRETTE & ITALIAN

STARCHES

OVEN ROASTED POTATOES

LIGHTLY SEASONED RED POTATOES, TOSSED IN OLIVE OIL

BAKED IDAHO POTATO OR SWEET POTATO FINGERLINGS

ROASTED WITH OLIVE OIL AND SEA SALT

YUKON GOLD MASHED POTATOES

SKIN ON YUKON GOLD POTATOES, MIXED WITH BUTTER, MILK, SALT, PEPPER, AND GARLIC. ALWAYS PERFECTLY LIGHT AND FLUFFY!

FIVE STAR MAC & CHEESE

OUR FAVORITE COMFORT FOOD DISH! PASTA NOODLES BAKED WITH BUTTER, MILK, CHEDDAR, MONTEREY, AND A PREMIUM SHREDDED CHEESE BLEND OF FONTINA, GRUYERE AND GOUDA

MAKE IT A TOPPINGS BAR! \$5

TURN YOUR FIVE STAR GOUDA MAC & CHEESE, YUKON GOLD MASHED, OR BAKED IDAHO POTATOES INTO A FUN STATION. DISPLAYED IN CLEAR MARTINI STYLE CUPS AND SERVED WITH BUTTER, CHIVES, SOUR CREAM, BACON CRUMBLES, FRIED ONION STRAWS, AND SHREDDED CHEESE.

LONG GRAIN & WILD RICE PILAF

THIS PREMIUM LONG GRAIN WILD RICE BLEND IS SEASONED TO PERFECTION WITH A VEGETABLE BASE, ONION, PARSLEY, & GARLIC

SAFFRON RICE W/ ALMONDS & POMEGRANATE

BASMATI RICE WITH SAFFRON, BUTTER, RED ONION, PARSLEY, CUMIN, SLICED ALMONDS AND POMEGRANATE ARILS

"ALGIO E OLIO" PASTA

ITALIAN FOR GARLIC AND OLIVE OIL, OUR "AGLIO E OLIO" IS LINGUINE TOSSED WITH RED PEPPER, FRESH GARLIC, OLIVE OIL, AND PARMESAN CHEESE

VEGETABLES

FRESH GREEN BEANS

TRADITIONAL - SAUTEED IN OLIVE OIL WITH SALT / PEPPER AND CHOPPED GARLIC

ALMONDINE - W/ GARLIC, SALT AND SLICED ALMONDS

SOUTHERN STYLE - SEASONED WITH BACON, ONIONS, AND PIMENTOS

SOUTHERN STYLE SUCCOTASH

BUTTER POACHED LIMA BEANS, CORN, PEPPERS, AND ONIONS

BROCCOLI CROWNS & CARROTS

STEAMED, LIGHTLY SEASONED W/ LEMON PEPPER & SEA SALT, TOSSED IN BUTTER

FARMHOUSE VEGETABLE MEDLEY

STRAIGHT FROM THE GARDEN! AN OVEN ROASTED MIX OF RED PEPPERS, CARROTS, ZUCCHINI, SQUASH, AND GREEN BEANS

FRESH ROASTED ASPARAGUS

PERFECTLY SEASONED! WRAP WITH PROSCIUTTO HAM & BALSAMIC GLAZE FOR AN ADDITIONAL \$3 PER GUEST

BRUSSEL SPROUTS & BUTTERNUT SQUASH MEDLEY

ROASTED BRUSSEL SPROUTS WITH BUTTERNUT SQUASH AND RED ONIONS TOSSED IN POMEGRANATE GLAZE

SUGAR SNAP PEAS

SAUTEED W/ MUSHROOMS AND PEPPERS, TOSSED IN SESAME & BUTTER

QUINOA VEGETABLE BLEND

GLUTEN-FREE QUINOA, GREEN CHICKPEA, KALE AND EDAMAME BLEND TOSSED W/ OLIVE OIL AND A LIGHT SEASONING