

# Gold & Silver Dinner Buffet



Minimum of 40 People  
Additional \$5 / Person Surcharge for Groups not Achieving Minimum Requirement  
Additional Entrées – \$5 per Entrée / per Person

Baker's Selection of Rolls and Butter

## Salads & Platters

Field Greens with our Signature Dressings\*  
Traditional Caesar Salad\*  
Chef's Selection of Four Composed Salads  
Raw Vegetable Crudités with Herbed Crème Dip  
Local Charcuterie Board

## Hot Dishes:

Chef's Choice Two Starches  
Selection of Seasonal Vegetables

## Carvery

Carved Prime Rib of Beef \* with Yorkshire pudding and Pan au Jus

## Entrées (choose one)

Chicken Breast with Mushroom Ragout\*  
Leg of Lamb with Currant and Pomegranate Reduction\*  
Herb Roast Turkey with Cranberry Compote\* with Traditional Stuffing and Pan Gravy  
Maple Butter Smoked Trout\*  
Butternut Squash Ravioli with Maple Crème

## Sweets

Our Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards, Pies & Tartlets  
Fresh Sliced Seasonal Fruit & Berries  
Imported and Domestic Cheese Board

City Roast Regular and Decaffeinated Coffee  
An Assortment of Black and Herbal Teas

\* Denotes our Gluten-Free Options

**\$60 / person**

