



Buffet Options

1 PROTEIN & 3 SIDES FOR - \$50 PLUS TAX
2 PROTEINS & 4 SIDES FOR - \$70 PLUS TAX

PROTEINS:

COQ AU VIN – BRINED CHICKEN LEG AND THIGH, RICH WINE GRAVY

FISH – PANKO AND HERB-CRUSTED COD, AVOCADO AND POMEGRANATE SALSA

BEEF – HICKORY SMOKED HONEY MUSTARD BRISKET, RICH DEMI-GLACE

SLIDERS – HOUSE-SMOKED PULLED PORK, SESAME BUN, GOCHUJANG RED CABBAGE SLAW

LOBSTER – HALF LOBSTERS, ASSORTED BUTTERS, GRILLED SOURDOUGH (MARKET PRICE)

SIDES:

POTATO PAVÉ – CARAMELIZED ONIONS AND ROASTED GARLIC, SHARP CHEDDAR (VG, GF)

LOADED GERMAN POTATO SALAD – MUSTARD & MAYO BASE, BACON, PARMESAN, BABY POTATOES (GF)

MARBLE SALAD – SPINACH, BLUEBERRY CITRUS VINAIGRETTE, FRESH PARMESAN, CRISPY LEEKS (VG, GF,
CAN BE VEGAN WITHOUT CHEESE)

CAESAR SALAD – BACON, GARLIC CROUTONS, FRESH PARMESAN, CRISP ROMAINE, LEMON WEDGE

SWEET POTATO MASH – LIME ZEST, CRACKED BLACK PEPPER (VG, VE, GF)

VEGETARIAN SIDES (ALL VEGETARIAN SIDES CAN BE MADE VEGAN WITHOUT CHEESE):

CRISPY BRUSSELS SPROUTS – FETA AND BALSAMIC VINEGAR

CARROTS – CHARRED CARROTS, CHIMICHURRI, WALNUTS

CORN – MEXICAN-STYLE CORN WITH COTIJA CHEESE, GARLIC, AND HERBS

ASPARAGUS – ALMOND CRUMBLE, CHILI OIL, HONEY CUCUMBER – SLICED

CUCUMBER, CHILI CRISP MAYO, SESAME OIL