



## spring/summer seasonal menu

**APRIL 2019 – SEPTEMBER 2019**

**\$39.95 per person**

Plus sales tax and 18% service charge

Minimum of 50 guests, based on one (1) hour service.

Buffet includes two appetizers, one salad, two entrées, three side dishes, dessert, bakery fresh rolls and self-serve iced tea station.



### APPETIZERS

Lager steamed PEI mussels with fennel and chili flake (GF)

Grilled chicken skewers with orange and rosemary crema (GF)

### SALAD

Bibb lettuce with grapefruit, spicy garbanzo beans and chevre cheese  
drizzled with pistachio oil (GF, VN)

### ENTRÉES

Stout braised beef short ribs with tomato confit (GF)

Seared NC rainbow trout with a chorizo hash and pickled cucumber relish (GF)

### SIDE DISHES

Sautéed orzo with sweet corn, Anaheim pepper and fresh dill (V)

Stewed field peas and snaps with crispy fried shallots (GF, VN)

Grilled green beans tossed in basil vinaigrette (GF, VN)

### DESSERT

Cherry jubilee tart with ganache and mint cream (V)

GF – Gluten Free | V – Vegetarian | VN – Vegan



**SPECIAL  
EVENTS**