

DINNER BUFFET #1

A light fare dinner buffet sure to please

Salad Selection (choice of 1)

- Market Salad
- Caesar Salad

Parmesan Encrusted Chicken Breast

Grilled Salmon with Citrus Herb Butter

Roasted Red Potatoes with Parsley & Parmesan

Dinner Rolls with Whipped Butter

Petite Dessert Assortment

Drip Beverages

\$27 per person + tax + gratuity

Bar Packages available at an additional cost

DINNER BUFFET #2

Customize your event with choices from this buffet menu. Consider pairing your menu selections with wines from Grandview Vineyard as well as a selection of signature cocktails.

Salad Selection (choice of 1)

- Market Salad
- Caesar Salad

Entree Selections (choice of 2)

- Marinated Chicken Breast, Roasted Tomatoes
Lemon Thyme Cream Sauce
- Homestyle Pot Roast & Stoult Gravy
- NY Strip, Caramelized Onion & Roasted Portabello
- Jumbo Lump Crab Cake, Red Pepper Aioli
- Grilled Pork Chop, Apple Chutney
- Pasta Primavera, White Wine Lemon Cream Sauce
- Grilled Salmon, Citrus Herb Butter
- Parmesan Encrusted Cod, Pesto & Roasted Tomato

Side Dish Selections (choice of 2)

- Glazed Carrots
- Haricot Verts with Garlic Butter
- Roasted Asparagus with Lemon & Parmesan
- Brussel Sprouts with Almonds & Honey
- Wild Rice Medley
- Sweet Potato Puree
- Red Skin Mashed Potatoes
- Truffle Herbed Potatoes
- Couscous with Olive Oil and Garlic

Dinner Rolls with Whipped Butter

Petite Dessert Assortment

Hot & Iced Tea

\$37 per person + tax + gratuity

Bar packages available at an additional cost



SERVED DINNER

Our served dinner boasts a variety of complete plate options. Consider pairing your menu selections with wines from Grandview Vineyard as well as a selection of signature cocktails.

Salad Selection (choice of 1)

- Market Salad
- Caesar Salad

Dinner Rolls with Whipped Butter

Entree Selections (choice of 2)

Grilled Pork Chop, Apple Chutney, Sweet Potato Puree & Roasted Brussel Sprouts

Herb Crusted Lamb Chop, Demi-Glace, Truffle Herbed Potatoes & Haricot Verts

Parmesan Encrusted Cod, Cauliflower Puree, Roasted Tomatoes, Arugula & Pesto

Grilled Salmon, Couscous, Lemon Dill Vinaigrette, Spinach & Feta

Filet, Tarragon Bearnaise Sauce, Creamed Spinach & Steak Frites

Pasta Primavera, Roasted Vegetables & White Wine Lemon Cream Sauce

Chicken Marsala, Farfalle & Haricot Verts

Chicken Parmesan, Fresh Mozzarella, Angel Hair Pasta & Broccoli

Roasted Cornish Hen, Root Vegetables, Burre Blanc & Sweet Peas

Dessert Selection (choice of 1)

- Lemon Bundt, Grand Marnier Raspberries
- Chocolate Pot De Creme, Candied Orange Peel
- Blackberry Mascarpone Cheesecake
- Tiramisu

Drip Beverages

\$45 per person + tax + gratuity

Bar Packages available at an additional cost