

# DINNER BUFFET MENU

## SALADS (ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

### CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

### SUMMER BERRY AND FARRO SALAD (V) (V)

Strawberries | Blueberries | Baby Spinach | Sumac Vinaigrette

### GREEK SALAD (G) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

## COMPLEMENTS

### MEXICAN ELOTE-STYLE CORN (G) (V)

Cilantro | Chili | Queso Fresco

### ROASTED TRI COLOR POTATOES (G) (V) (V)

Fresh Rosemary | Olive Oil

### ROASTED SUMMER VEGETABLES (V) (G) (V)

Cauliflower | Zucchini | Yellow Squash | Red Pepper | Herb Emulsion

## MAIN

### OVEN ROASTED SALMON

Roasted Bok Choy | Miso Citrus Soy Sauce

### BAKED ORECCHIETTE PASTA (V)

Mushrooms | Zucchini | Red Onion | Pomodoro Sauce | Basil

### BIRRIA STYLE CHICKEN (G)

Fire Roasted Peppers | Caramelized Onions

### CARIBBEAN JERK BRAISED PORK (G)

Plantains | Black Beans | Garlic | Scallions

### HAND CARVED TRI TIP STEAK (G)

Caramelized Onions | Balsamic Beef Jus

## DESSERT

### BAKED PEACH BERRY CRISP (V) (G)

Cinnamon | Gluten Free Crumble Topping

### SIGNATURE DESSERT STATION (V)

Individual Desserts | Seasonal Fruit