

From Earth to Sea - Buffet Menu

Prime Cuts of Meat (Choose One)

- Herb-Crusted Prime Rib Roast – served with au jus and horseradish cream
- Grilled Filet Mignon Medallions – with red wine Demi-glacé
- Garlic & Rosemary Roasted Rack of Lamb
- Bone-In New York Strip – with garlic butter
- Slow-Roasted Pork Loin – with mustard and herb glaze

Seafood Specialties (Choose One)

- Pan-Seared Scallops – with brown butter and cauliflower purée with vanilla's
- Steamed King Crab Legs – with drawn butter and lemon wedges
- Baked Salmon Fillet – with dill and citrus glaze
- King Prawns – garlic brown butter, parsley & white wine

Artisan Pastas (Choose One)

- Tagliatelle with Lobster & Tarragon Cream
- Penne with Roasted Cherry Tomatoes, Basil & Olive Oil
- Fettuccine with Shrimp & Garlic White Wine Sauce
- Pappardelle with Chicken, Mushrooms & Light Parmesan Cream
- Rigatoni with Italian Sausage, Spinach & Tomato Cream Sauce

Sides (Choose Three)

- Truffle Mashed Potatoes – with fresh chives
- Charred Asparagus – with lemon zest
- Honey-Glazed Heirloom Carrots
- Roasted Seasonal Vegetables – zucchini, bell peppers, baby carrots
- Green Bean Almondine – with toasted almonds and butter
- Potato Gratin Dauphinois
- Seasonal Garden Salad – with champagne vinaigrette