



BUFFET MENU \$25/person

Appetizer

- 🍏 Mini Pretzel bites with Asiago dip, beer mustard and crudité veggie tray

Salads (choose one)

- 🍏 Garden Salad: House mixed greens with pickled carrots, sliced cucumber, grape tomatoes, red onion and croutons, along with a trio of house made dressings: Southwest ranch, Bleu cheese and balsamic vinaigrette
- 🍏 Citrus Salad: Tossed mixed greens in a citrus vinaigrette and topped with candied pecans, dried cranberries, and goat cheese crumbles - GF
- 🍏 Spinach Salad: Spinach tossed with balsamic vinaigrette, fresh strawberries, blanched pecans, and goat cheese crumbles - GF

Sides (choose one)

- 🍏 Haricot Vert Green Beans: A thin and tender green bean, steamed and seasoned with butter and salt - GF
- 🍏 Vegetable Medley: Steamed and seasoned mixture of broccoli, carrots and red bell peppers - GF

Sides (choose one)

- 🍏 Garlic Mashed Potatoes: Red potatoes seasoned with a bit of garlic - GF
- 🍏 Cous Cous: Pearl Cous Cous and vegetable medley with an elegant tomato flavor

Main entrée (choose two)

- 🍏 Pilsner Chicken: Pan fried chicken breasts with Dam Paradise Pilsner cream sauce and Crimini mushrooms
- 🍏 Herb Roasted Pork Loin: Rubbed with fresh herbs, roasted to medium temperature and sliced and served with brown gravy - GF
- 🍏 Jalapeno Salmon: Fresh Atlantic salmon glazed with a honey jalapeno sauce - GF
- 🍏 **Vegetarian Option** Green Chile Alfredo Fettuccine- Classic Alfredo sauce boldly flavored with roasted green chilies tossed with fettuccine pasta (pasta does contain eggs)

*If vegetarian option is added to the two meat options add \$5 per person

*This dish can also be made "to order" to accommodate a small number of vegetarian guests

Gluten friendly options marked GF