



## COCKTAIL SUPPER BUFFET I

All Buffets Include Buffet Tables, Chafing Dishes, Serving Equipment, Cocktail Plates, Forks and Napkins.  
These menus are to be professionally presented by our skilled staff.

### TOP ROUND BEEF

AU JUS, HORSERADISH CREAM

COCKTAIL SOURDOUGH, BRIOCHE, PRETZEL, AND MULTIGRAIN ROLLS

### CEDAR WOOD GRILLED SALMON

BOURBON BBQ GLAZE

CELERY ROOT SLAW

### BOWTIE PASTA

BABY SPINACH, SUN DRIED TOMATO, GORGONZOLA CREAM SAUCE

~or~

### TWICE BAKED PETITE RED POTATOES

SOUR CREAM, FRESH CHIVES, SHAVED PEPPER JACK

### GRILLED VEGETABLE SKEWERS

MUSHROOMS, SQUASH, ZUCCHINI, RED BELL PEPPERS

CHIPOTLE AIOLI DIP

~or~

### BROCCOLI AND CAULIFLOWER GRATIN

SHARP CHEDDAR, PROVOLONE, SWISS CHEESE

### CAESAR SALAD

BABY ROMAINE LETTUCE, BRIOCHE CROUTONS, PARMESAN CHEESE

LEMON CAESAR DRESSING

### DESSERT

CHOCOLATE FONDUE

ORANGE POUND CAKE, CARAMEL FUDGE BROWNIES, MARSHMALLOWS,

APPLES, STRAWBERRIES AND PINEAPPLE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND  
DECAFFEINATED COFFEE

**\$28 per person**

*Tax, Required Service, Rentals and Food & Beverage Facility Fee If Applicable Are Additional*



## COCKTAIL SUPPER BUFFET II

All Buffets Include Buffet Tables, Chafing Dishes, Serving Equipment, Cocktail Plates, Forks and Napkins.  
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### COTE DE BOEUF

HAND CARVED RIBEYE WITH SAUCE BÉARNAISE  
PETITE BRIOCHE  
*~Chef Required~*

### SALMON EN CROUTE

ALASKAN SALMON, PUFF PASTRY, LEMON CHIVE BUTTER  
CHANDLER HILL CHAMPAGNE CREAM

### ROASTED FINGERLING POTATOES

FINE HERBS, EXTRA VIRGIN OLIVE OIL, ROASTED GARLIC

### HARICOT VERTS SALAD

POACHED EGG, FRESH TOMATO, NAVEL ORANGES  
LEMON DIJON VINAIGRETTE

### ONION SOUP GRATIN

PORT WINE, AGED BALSAMIC, CARAMELIZED ONION  
ANTIQUE GRUYERE, BAGUETTE CROUTONS  
FLAMBÉED TABLE SIDE  
*~Chef Required~*

### ASSORTED CHEESES

BRIE WITH ASSORTED DRIED FRUITS  
ANTIQUE GRUYERE, GOURMANDIZE KIRSCH, BOURSIN, ROQUEFORT  
BRIOCHE CROSTINI, BAGUETTE, GOURMET CRACKERS

### DESSERT

CHOCOLATE PROFITEROLES  
SEASONAL FRUIT VOL AU VENTS  
GIANDUJA MOUSSE ROULADE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND  
DECAFFEINATED COFFEE

**\$35 per person**

*Tax, Required Service, Rentals and Food & Beverage Facility Fee If Applicable Are Additional*



## COCKTAIL SUPPER BUFFET III

All Buffets Include Buffet Tables, Chafing Dishes, Serving Equipment, Cocktail Plates, Forks and Napkins.  
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### HAND CARVED ROSEMARY MUSTARD PORK LOIN

PETITE FOCACCIA ROLLS  
BALSAMIC GLAZED PEARS  
CAMELIZED FENNEL ORANGE MARMALADE  
STONE GROUND MUSTARD  
*~Chef Required~*

### CEDAR WOOD GRILLED HALIBUT

TARRAGON CITRUS BUTTER  
ORANGE PINE NUT RELISH

### LOBSTER RAVIOLI

LOBSTER, SHRIMP, AND SCALLOP RAVIOLI  
FRESH TOMATOES, BRUSSEL SPROUT LEAVES  
CHANDLER HILL CHAMPAGNE TOMATO CREAM SAUCE

### GOAT CHEESE RATATOUILLE GRATIN

RAGOUT OF EGGPLANT, SQUASH, ZUCCHINI, AND TOMATOES  
HERBED GOAT CHEESE  
CIABATTA BREAD RUSKS

### MEDITERRANEAN CALZONES

CAPERS, FRESH MOZZARELLA, ROMA TOMATOES  
BASIL MARINARA

### GARDEN SALAD DISPLAY

GUESTS CHOOSE THEIR OWN COMBINATION OF:  
BELGIAN ENDIVE, BABY ROMAINE, SPINACH, RED OAK LEAF, CUCUMBER, GRAPE TOMATOES,  
SHAVED CARROT, FETA CHEESE, APPLES, KALAMATA OLIVES, RED ONION, FRESH ORANGE  
SEGMENTS, CANDIED PECANS, ALFALFA SPROUTS, PARMESAN CHEESE, CROUTONS, RED  
WINE VINAIGRETTE, TARRAGON VINAIGRETTE

### DESSERT

AN ASSORTMENT OF:  
RASPBERRY MOUSSE DOMES, LEMON RASPBERRY ROULADE, CHOCOLATE MOUSSE DOMES,  
CAMEL PECAN DIAMONS, FRUIT TARTLETS, CHOCOLATE FUDGE TORTE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND  
DECAFFEINATED COFFEE

**\$37 per person**

*Tax, Required Service, Rentals and Food & Beverage Facility Fee If Applicable Are Additional*



## COCKTAIL SUPPER BUFFET IV

All Buffets Include Buffet Tables, Chafing Dishes, Serving Equipment, Cocktail Plates, Forks and Napkins.  
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### STEAK FLORENTINE

HAND CARVED BEEF TENDERLOIN  
ROSEMARY, THYME, BASIL, GARLIC  
HERB AIOLI, ROASTED GARLIC RED PEPPER AIOLI  
SERVED WITH CIABATTINI, AND PETITE FOCACCIA  
*~Chef Required~*

### GRILLED SHRIMP POLENTA TARTLETS

GULF SHRIMP, MASCARPONE POLENTA

### GRILLED CHICKEN BROCHETTES

FRESH HERBS, GARLIC  
FENNEL TOMATO SAUCE

### POTATO GNOCCHI

FRESH TOMATO, PARMESAN CHEESE, FRESH PEAS  
EXTRA VIRGIN OLIVE OIL

### TRIO OF BRUSCHETTA

ROMA TOMATO, GREEN OLIVE, FRESH RICOTTA  
WHITE BEAN, SUN DRIED TOMATO, AND FRESH BASIL  
CURLY ENDIVE, PROSCUITTO, FRESH MOZZARELLA

### ANTIPASTO

GRILLED EGGPLANT, ZUCCHINI, PORTABELLA MUSHROOMS, BELL PEPPERS  
CILEGINI MOZZARELLA TOMATO SALAD  
GRILLED ARTICHOKE WITH AGED BALSAMIC

### ASSORTED MINIATURE PASTRIES TO INCLUDE

TIRAMISU, CANNOLIS, ITALIAN CHEESECAKE, CHOCOLATE HAZELNUT BOCCI

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND  
DECAFFEINATED COFFEE

**\$39 per person**

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## COCKTAIL SUPPER BUFFET V

All Buffets Include Buffet Tables, Chafing Dishes, Serving Equipment, Cocktail Plates, Forks and Napkins.  
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### STIR-FRY STATION

GUESTS CHOOSE THEIR OWN COMBINATION OF:

BEEF OR CHICKEN TEMPURA

BROCCOLI, PEPPERS, MUSHROOMS, ONIONS

GINGER SOY SAUCE

ORANGE GINGER SAUCE

STEAMED JASMINE RICE

FRIED RICE

*~Chef Required~*

### HAND ROLLED SUSHI STATION

SPICY TUNA ROLL, TEMPURA, SPICY MAYONNAISE

SMOKED SALMON ROLL, DILL CREAM CHEESE, HARD COOKED EGG, RED ONION

CALIFORNIA ROLL, JULIENNE OF VEGETABLES, WASABI

WASABI, PICKLED GINGER, SOY SAUCE

*~Chef Required~*

### GRILLED CHILE LIME SHRIMP SKEWERS

GULF SHRIMP, PINEAPPLE, PEPPERS,

CHILE LIME GLAZE

### SOBA NOODLE SALAD

CUCUMBER, DIAKON, CARROT, CILANTRO, BEAN SPROUTS

TOASTED SESAME VINAIGRETTE

### CRISPY SPRING ROLLS

NAPA CABBAGE, SHAVED VEGETABLES, CRISPY WONTON WRAP

CARROT PLUM SAUCE, GINGER SOY, WASABI MAYONNAISE

### ASIAN PORK POT STICKERS

CARAMELIZED SHALLOT SOY DIP

### DESSERT

TROPICAL FRUIT DISPLAY SERVED WITH

SWEET COCONUT HONEY DIP, PALM SUGAR GINGER SYRUP AND SPICY CHOCOLATE SAUCE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND  
DECAFFEINATED COFFEE

**\$44 per person**

*Tax, Required Service, Rentals and Food & Beverage Facility Fee If Applicable Are Additional*