



DINNER BUFFET I

All Buffets Include Buffet Tables, Chafing Dishes and Serving Equipment.
These menus are to be professionally presented by our skilled staff.
This buffet is served with handcrafted artisan breads and butter.

HERB ROASTED TOP SIRLOIN
CHANDLER HILLS MERLOT DEMI-GLACE

GRILLED MEDALLION OF CHICKEN
OZARK FOREST MUSHROOM RAGOUT
CHANDLER HILLS CHAMPAGNE CREAM

ROASTED GARLIC POTATO PUREE
YUKON GOLD POTATOES, FRESH BASIL, PARMESAN CHEESE

HARICOT VERT
BROWN BUTTER, SLIVERED TOASTED ALMONDS

RIGATONI PASTA
SAUTÉED BABY SPINACH, OVEN ROASTED TOMATOES, ROASTED GARLIC OIL, FRESH BASIL,
SHAVED PARMESAN CHEESE

SALAD OF BABY MIXED LETTUCE
FRESH ORANGE SEGMENTS, DRIED APPLES, AND FRESH FENNEL
LAVENDER DIJON VINAIGRETTE

DESSERT
DRIED FIG AND MARSCAPONE SHORT BREAD
DRIED FIG SCONE FILLED WITH A HONEY MARSCAPONE CREAM

CHOCOLATE GRAND MARNIER TORTE
VANILLA BEAN CRÈME ANGLAISE

STONEBRIDGE CHAMPAGNE MARINATED BERRIES
CHANTILLY CREAM

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$30 per person

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



DINNER BUFFET II

All Buffets Include Buffet Tables, Chafing Dishes and Serving Equipment.
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HAND CARVED CHILE RUBBED FLANK STEAK

SERVED WITH SALSA VERDE
AND A ROASTED CORN BLACK BEAN SALSA
~Chef Required~

BRONZED TILAPIA

ORANGE PINE NUT RELISH
CITRUS BEURRE BLANC

SAFFRON SCENTED RICE PILAF

OVEN ROASTED TOMATOES AND TOASTED CUMIN

STEAMED VEGETABLE MEDLEY

AN ASSORTMENT OF SEASONAL VEGETABLES, LIGHTLY TOSSED IN BUTTER

ROASTED HERB FINGERLING POTATOES

GARLIC, BASIL, THYME, ROSEMARY, EXTRA VIRGIN OLIVE OIL

SALAD OF MIXED GREENS

TEARDROP TOMATOES, KALAMATA OLIVES,
RED ONION, AND FETA CHEESE
RED WINE VINAIGRETTE

DESSERT

SEASONAL FRUIT VOL AU VENTS

DIPLOMAT CREAM & FLAKY PUFF PASTRY

PRALINE PROFITEROLES

SALTED CARAMEL SAUCE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$33 per person

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



DINNER BUFFET III

All Buffets Include Buffet Tables, Chafing Dishes and Serving Equipment.
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HAND-CARVED PRIME RIB OF BEEF

HORSERADISH CREAM, THREE MUSTARD SAUCE
~Chef Required~

CEDAR PLANK SALMON

HOISIN BBQ GLAZE, CELERY ROOT SLAW
~or~

ROULADE OF CHICKEN

FINE HERB COUSCOUS, BRUINOISE OF AUTUMN VEGETABLES, MACERATED GOLDEN RAISINS

CARAMELIZED LEEK AND WILD MUSHROOM TART GRATIN

MISSOURI HEARTLAND CREAMERY GOAT CHEESE

MAPLE SYRUP GLAZED SWEET POTATOES

MISSOURI BLACK WALNUT CONFIT, FRESH ROSEMARY

PENNE PASTA

ROASTED PEPPER MEDLEY, CHANDLER HILLS GREAT HERON PINOT GRIS SAGE WINE CREAM

RED OAK LEAF AND ENDIVE SALAD

RED GRAPES, GORGONZOLA CHEESE, CANDIED PECANS, SPANISH GREEN OLIVES
TOASTED SESAME ORANGE VINAIGRETTE

DISPLAY OF IMPORTED AND DOMESTIC CHEESES

AGED GOUDA, MANCHEGO 3 MONTH, DILL HAVARTI
CROSTINI, LAVOSH, AND GOURMET CRACKERS

DESSERT

ASSORTED MINIATURE PASTRIES

GIANDUJA MOUSSE, RASPBERRY DOMES, CHOCOLATE ÉCLAIRS,
LEMON RASPBERRY ROULADE, CARAMEL PECAN DIAMONDS

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$38 per person

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



DINNER BUFFET IV

All Buffets Include Buffet Tables, Chafing Dishes and Serving Equipment.
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HAND-CARVED BEEF TENDERLOIN

CHANDLER HILLS MERLOT DEMI GLACE, OZARK FOREST MOREL MUSHROOMS
~Chef Required~

POMEGRANATE MUSTARD PORK TENDERLOIN

ROASTED PRIKLY PEAR
CHANDLER HILL CABERNET SAUVIGNON GASTRIQUE

PAN ROASTED HALIBUT

GREEN LENTILS, CRUMBLLED MISSOURI GOAT CHEESE, PRESERVED LEMON

GRATIN DAUPHINOIS

SHAVED YUKON POTATOES, PARMESANO RIGGIANO, CHIVE CUSTARD

ROASTED BRUSSEL SPROUTS

WITH BABY CARROTS, TOASTED BREAD CRUMBS, FINE HERBS, AGED ASIAGO

WATERCRESS AND RED OAK LEAF SALAD

BROWN SUGARED PEARS, TILLAMOOK CHEDDAR, CRIMSON PLUMS
PEAR BRADY VINAIGRETTE

BRIE CHEESE EN CROUTE

BLACK FIG CONFIT, CRIMSON PLUMS, PETITE POIVRE, LAVENDER HONEY GLAZE
BRIOCHE CROSTINI

DESSERT

APPLE TART TATIN

ROSEMARY CARAMEL SAUCE AND CANDIED MISSOURI BLACK WALNUTS

BLOOD ORANGE RED WINE VERRINE

CHANDLER HILLS CABERNET SAUVIGNON GELEE, BLOOD ORANGE GELEE
VANILLA BEAN POT DE CRÈME

VALRHONA CHOCOLATE CHEESECAKE

PATE SUCRE CRUST, VALRHONA MILK CHOCOLATE PALLET

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$50 per person

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



DINNER BUFFET V

All Buffets Include Buffet Tables, Chafing Dishes and Serving Equipment.
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HAND CARVED LEG OF WILD BOAR

RED CURRANT BALSAMIC GLAZE, CARAMELIZED APPLES, STONE GROUND MUSTARD
~Chef Required~

MEDALLION OF VENISON, HUNTER STYLE

CELERY ROOT TATIN AND CHANDLER HILLS VIGONIER WINE SAUCE

BAKED CORVINA

PRESERVED LEMON, SICILIAN CAPERS, PETITE FINGERLING POTATOES
WHITE TRUFFLE BUTTER

BLACK TRUFFLE & CHIVE RISOTTO

CARAMELIZED SHALLOTS SHAVED PARRANO CHEESE

EGGPLANT INVOLTINI

FRESH RICOTTA, BASIL, CREAMY MARSCAPONE
TOMATO SAUCE FLORENTINE

ROASTED RAINBOW BEETS

FRESH ROSEMARY, EXTRA VIRGIN OLIVE OIL

ANTIPASTO

GRILLED ARTICHOKE WITH AGED BALSAMIC CILIEGINI MOZZARELLA, ROASTED GARLIC AND GRAPE
TOMATO SALAD. MARINATED OLIVES IN EXTRA VIRGIN OLIVE OIL

FORMAGGIO

FONTINA FONTAL, SHAVED PECORINO ROMANO,
GORGONZOLA MACERATED IN PORT WINE, PEPPERED MISSOURI GOAT, SMOKED MOZZARELLA

DESSERT

BURNT ORANGE PANNA COTTA
ORANGE TARRAGON CARAMEL SAUCE

TIRAMISU

LADYFINGER SPONGE, MASCARPONE CREAM, BRUT COCOA

FRESH FRUIT DISPLAY

AMARETTO CHOCOLATE FONDUE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$65 per person

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