



COCKTAIL SUPPER BUFFET I

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes, Serving Equipment, Necessary China, Silverware and Linen Napkins. These menus are to be professionally presented by our skilled staff.
Tax and Required Service is additional.

HAND CARVED 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

TWICE BAKED PETITE RED POTATOES

SOUR CREAM, FRESH CHIVES, SHAVED PEPPER JACK

GRILLED VEGETABLE SKEWERS

MUSHROOMS, SQUASH, ZUCCHINI, RED BELL PEPPERS

CHIPOTLE AIOLI DIP

CAESAR SALAD

BABY ROMAINE LETTUCE, BRIOCHE CROUTONS, PARMESAN CHEESE

LEMON CAESAR DRESSING

BROCCOLI AND CAULIFLOWER GRATIN

SHARP CHEDDAR, PROVOLONE, SWISS CHEESE

DESSERT

CHOCOLATE FONDUE

ORANGE POUND CAKE, CARAMEL FUDGE BROWNIES, MARSHMALLOWS, APPLES,
STRAWBERRIES, PINEAPPLE

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND
DECAFFEINATED COFFEE

\$28 per person



COCKTAIL SUPPER BUFFET II

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes, Serving Equipment, Necessary China, Silverware and Linen Napkins. These menus are to be professionally presented by our skilled staff.
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COTE DE BOEUF

HAND CARVED RIBEYE
SAUCE BÉARNAISE
PETITE BRIOCHE

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

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

\$33 per person



COCKTAIL SUPPER BUFFET III

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes, Serving Equipment, Necessary China, Silverware and Linen Napkins. These menus are to be professionally presented by our skilled staff.
Tax and Required Service is additional.

HAND CARVED ROSEMARY MUSTARD PORK LOIN

PETITE FOCACCIA ROLLS
BALSAMIC GLAZED PEARS
CARMELIZED FENNEL ORANGE MARMALADE
STONE GROUND MUSTARD

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

\$35 per person



COCKTAIL SUPPER BUFFET IV

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes, Serving Equipment, Necessary China, Silverware and Linen Napkins. These menus are to be professionally presented by our skilled staff.
Tax and Required Service is additional.

STEAK FLORENTINE

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

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

\$37 per person



COCKTAIL SUPPER BUFFET V

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes, Serving Equipment, Necessary China, Silverware and Linen Napkins. These menus are to be professionally presented by our skilled staff.
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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

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

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

\$39.50 per person