



DINNER BUFFET I

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes and Serving Equipment. These menus are to be professionally presented by our skilled staff. Tax and Required Service is additional.
Buffet served with handcrafted artisan breads and butter

HAND CARVED 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

DIED 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

\$29 per person



DINNER BUFFET II

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes and Serving Equipment. These menus are to be professionally presented by our skilled staff. Tax and Required Service is additional.
Buffet served with handcrafted artisan breads and butter

CHILE RUBBED FLANK STEAK
HAND CARVED
SERVED WITH SALSA VERDE
AND A ROASTED CORN BLACK BEAN SALSA

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

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

\$35 per person



DINNER BUFFET III

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes and Serving Equipment. These menus are to be professionally presented by our skilled staff. Tax and Required Service is additional.
Buffet served with handcrafted artisan breads and butter

HAND-CARVED PRIME RIB OF BEEF
HORSERADISH CREAM, THREE MUSTARD SAUCE

CEDAR PLANK SALMON
HOISIN BBQ GLAZE, CELERY ROOT SLAW

ROULADE OF CHICKEN
FINE HERB COUSCOUS, BRUINOISE OF AUTUM VEGETABLES, MACERATED GOLDEN RASINS

CARAMELIZED LEEK AND WILD MUSHROOM TART GRATIN
MISSOURI HEARTLAND CREAMERY GOAT CHEESE

MAPLE SYRUP GLAZED SWEET POTOTOES
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

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

\$40 per person



DINNER BUFFET IV

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes and Serving Equipment. These menus are to be professionally presented by our skilled staff. Tax and Required Service is additional.
Buffet served with handcrafted artisan breads and butter

HAND-CARVED BEEF TENDERLOIN

CHANDLER HILLS MERLOT DEMI GLACE, OZARK FOREST MOREL MUSHROOMS

POMEGRANATE MUSTARD PORK TENDERLOIN

ROASTED PRICKLY PEAR
CHANDLER HILL CABERNET SAUVIGNON GASTRIQUE

PAN ROASTED HALIBUT

GREEN LENTILS, CRUMBLER MISSOURI GOAT CHEESE, PRESERVED LEMON

GRATIN DAUPHINOIS

SHAVED YUKON POTATOES, PARMESANO RIGGIANO, CHIVE CUSTARD

ROASTED BRUSSEL SPROUTS

TOASTED BREAD CRUMBS, FINE HERBS, AGED ASIAGO

WATERCRESS AND RED OAK LEAF SALAD

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

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$50 per person



DINNER BUFFET V

All Buffets Include Skirted Buffet Tables, Decorations, Chafing Dishes and Serving Equipment. These menus are to be professionally presented by our skilled staff. Tax and Required Service is additional.
Buffet served with handcrafted artisan breads and butter

HAND CARVED LEG OF WILD BOAR

RED CURRANT BALSAMIC GLAZE
CAMELIZED APPLES, STONE GROUND MUSTARD

MEDALLION OF VENISON, HUNTER STYLE

CELERY ROOT TATIN
CHANDLER HILLS VIGONIER WINE SAUCE

POTATO GHNOCCHI

ROMA TOMATOES, PECORINO ROMANO, EXTRA VIRGIN OLIVE OIL, WILTED SPINACH

BLACK TRUFFLE & CHIVE RISOTTO

CAMELIZED 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

CHEESE

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

DESSERT IS ACCOMPANIED BY LOCALLY ROASTED CHAUVIN REGULAR AND DECAFFEINATED COFFEE

\$65 per person