



# Build Your Own Buffet

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Add an Extra Entrée for an Additional \$4.95 Per Person  
Plated for an Additional Fee

Choice of Rolls or Garlic Breadsticks

### Choose 1 Entrée Item

Herb Roasted Chicken- \$16.95

Santa Maria Tri-Tip- \$18.25

Beef Forestiere- \$18.25

Beef Flank Steak with Peppercorn Demi-Glaze- \$18.25

Oven Roasted Pork Loin with Caramelized Cipollini Onions & Dried Cranberries- \$16.95

Herb Crusted Salmon with Myer Lemon Cream Sauce- \$18.25

Rosemary Chicken Breast with Orange, Honey and Chipotle Glaze- \$16.50

Citrus Lime Chicken- \$16.95

Pork Loin with Cranberry Apple Chutney- \$16.95

Salmon with Mango Salsa-\$18.25

### Choose 1 Salad Option

Garden Chopped Salad

Caesar Salad

Baja Salad

Citrus Salad

Mediterranean Salad (GF)

Tomato, Kalamata Olives, Feta, Red Onion, Cucumber, Pepperoncini, Red Wine Vinaigrette

Spinach Salad (Vegan, GF)

Dried Cherries, Red Onions, Grape Tomatoes, Toasted Almonds, Sliced Cucumber, Blackberries, Honey Balsamic Vinaigrette

Arugula Salad

Arugula, Tomato, Grapefruit, Almond and Cucumber with Honey, Lemon Poppy Seed Dressing.

### Choose 2 Sides

Rice Pilaf

Smashed Potatoes

Seasonal Vegetables

Root Vegetable Faro

Citrus Couscous

Roasted Vegetable Quinoa

Sweet Potato Mash

Herb Orzo Pasta

Roasted Fingerling Potatoes





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## Special Diet Menu Option

### Available Alternative Entrée Options for the Build Your Own Buffet

Eggplant Tagine (Vegetarian, Vegan, DF, GF)  
Slow Cooked Egg Plant with Quinoa, and Seasonal Vegetables.

Stuffed Portobello Mushroom (Vegetarian)

Mexican Stuffed Pepper (Vegan, Vegetarian, GF)  
Pepper with Green Chili, Corn, Quinoa, Black Beans and Hominy

Roasted Vegetable Terrine

Penne Pasta (Vegan, Vegetarian, DF)  
Gluten Free Pasta with Marinara Sauce

Vegetarian Manicotti (Vegetarian)  
Grilled Cremini Mushrooms, Egg Plant, Zucchini, Ricotta, Mozzarella, Parmesan Cheese and Marinara Sauce.

Chickpea Curry (Vegetarian, DF, GF)  
Chickpea and Spinach Curry with Tomato, Cilantro and Serrano Chilies.

## Dessert & Beverage Option

### Choice of 1 Option

Chocolate Cake with Chocolate Buttercream  
Carrot Cake  
Lemon Cake  
White Cake with White Buttercream  
Tropical Mango Cake  
Assorted Cookies  
Assorted Dessert Bars  
Churros (Filled or Unfilled)  
Assorted Cupcakes  
Hot Apple or Peach Crisp with Chantilly Crème  
Pineapple Upside Down Cake  
Almond Cookies

### Parfait Options:

Berry  
Lemon Meringue  
Cookies & Cream  
Banana Cream  
Chocolate Peanut Butter  
Mint Cookie  
Orange Dreamsicle  
Strawberry Shortcake

### Beverages

Choose 1 Beverage, Water is Included

Lemonade  
Iced Tea  
Watermelon Limeade  
Horchata  
Strawberry Lemonade  
Passion Orange Guava

### Upgraded Desserts

The Following Dessert Upgrades are Available for \$2.90 per Person

Cheesecake with Fresh Strawberries  
Fruit Tart  
Apple Tart with Chantilly Crème  
Peanut Butter Mousse Cake  
Tiramisu

