

buffet lunch menu

\$36.50 per person  
for parties over 40

passed hors d'oeuvres

- duck confit empanadas, cilantro & lime crema
- mini louisiana style crab cake - pickled sweet peppers,
- avocado & lime puree
- smoked salmon tartar with potato gaufrette, chives and crème fraîche

salad course

select one

- simple mesclun salad- seasonal variations\*
- little caesar - herbed croutons and classic caesar dressing

entrees

select one or two

- roasted bell & evans chicken breast
- grilled flat iron steak
- seasonal pasta or risotto\*

sides

select two

- garlicky green beans with pine nuts
- creamy potato gratin
- sautéed broccoli with garlic and chillies
- rosemary & sage "hash browns"

desserts

select one

- baked hot chocolate
- chocolate & peanut butter cremieux
- housemade ice cream\*

*\*WE CHANGE OUR MENU OFTEN TO REFLECT SEASONALITY OF PRODUCTS  
ASSURING OPTIMUM QUALITY...THANK YOU FOR YOUR UNDERSTANDING!*