



## SERVICED BUFFET DINNER

### GRAZING STATION

Charcuterie Station

Beautifully displayed on our lived edge wooden boards and barrels, a selection of cured and smoked meats such as prosciutto, genoa salami, cacciatore, caper berries, olives, pickled vegetables, antipasti dips and spreads, artisan crackers and breads

### MAIN BUFFET

Rosemary Brined Buttermilk Oven Fried Chicken

Vegan Seasonal Vegetable Strudel

Baby New Potatoes with Black Pepper, Sea Salt & Fresh Herb Butter

Baby Spinach Salad with Cranberries, Sunflower Seeds & Citrus Vinaigrette

Seasonal Grilled Vegetable Platter with Roasted Garlic Aioli

Roasted Corn, Black Bean & Tomato Salad with Feta Cheese

Lemon Orzo Pasta Salad

### DESSERT STATION

Chocolate Chunk Cookies

Double Fudge Brownie Bites

Gluten Free Lemon Squares

Butter Tarts

Mini Cupcakes (Red Velvet, Chocolate & Vanilla)

Fresh Seasonal Fruit

Locally Roasted Coffee & Specialty Teas