Spring Menu

BUFFET DINNERS

Swallowtail $18.80*
- Asparagus and Artichoke Salad with Grilled Red Onion and Orange Segment on Mustard Greens with fresh Herb-orange Vinaigrette
- Grilled Chicken Breast served with Wilted Watercress and Blistered Cherry Tomato Pistou
- Mini Penne with Nutmeg Spinach, Scallops, Shrimp, and Classic Besciamella Mornay Sauce
- Roasted Curried Cauliflower with Masala Cashew Gravy
- Basmati Rice with Cumin-tempered English Peas
- Crème Brûlée Spoons
- Mini Strawberry Rhubarb Pies
- Individual Pineapple Upside-down Cakes

Monarch $28.50*
- Roasted Chicken Soup with Paysanne Vegetables and Potato Dumplings
- Hearty Mustard Greens, Watercress, Shaved Pear, Fennel, and Endive, served with Dijon Vinaigrette
- Seafood and Andouille Paella
- Stuffed Pork Loin with Olives and Artichokes served with Apricot Glaze
- Herb-roasted Fingerling Potatoes
- Sautéed Spring Vegetable Medley with Mushrooms, Fennel Comfit, Swiss Rainbow Chard, and English Peas
- Dessert Display to include Crème Brûlée Spoons, Mini Bourbon Pecan Pies, Mini Apple Pies, Strawberry Chocolate Mousse Squares, and Chocolate-covered Brownies

All buffet dinners are accompanied by the following:

RECEPTION $15.00*

Action Stations
- House Spring Salad Mix with Shaved Fennel, Roasted Mushrooms, and Sweet Corn, served with Crispy Chèvre Cheese and Orange Vinaigrette
- Spinach and Basil Crêpes served with Duck Comfit and Sour Cherry Demi

Taste of Spring Displays
- Imported Cheese including Auribella, Fontina, Sharp Provolone, Extra-aged Parmesan, Creamy Grog, and Aged Cheddar
- Individual Crudités
- Roasted Mushroom Ragout served with Garlic Crostini

Dessert Station
- Individual desserts including:
  - Crème Brûlée Spoons
  - Vanilla Pannacotta
  - Chocolate Mousse Squares
  - Mini Strawberry Rhubarb Pies
  - Individual Pineapple Upside-down Cakes

*All items will incur a 19 percent service charge and 5 percent sales tax. All items can be customized to meet your needs and budget. All menus are served on china with silver flatware.