Summer Menu

BUFFET DINNERS

**Bumblebee $21.10***

- Cold Crystalized Ginger and Carrot Soup
- Mixed Greens With English Cucumber, Cherry Tomato, Shaved Crisp Baby Radish and Basil Vinaigrette
- Grilled Chicken Breast With Herbs, with Roasted Eggplant and Tomato Ragout
- Cremino Portobello Ravioli with Crushed Tomato Sauce
- Eggplant and Summer Squash Rataouille
- Dessert Display to include Apricot Jam Bites, Summer Melon Salad with Fresh Mint, and Mini Cherry Cobbler

**Sunflower $34.90***

- Vichysoise: cold rich potato and leek soup
- Hearty Bitter Greens with Blanched Baby Bok Choy, Asian Pear, Sweet Heirloom Tomatoes, Toasted Almonds, and Wild Herb Vinaigrette
- Roasted Eggplant, Onions, Asparagus, and Red & Yellow Peppers
- Tuna Nicoise with Haricot Vert, Chopped Eggs, Olive, Fresh Herbs, Onion and Olive Oil
- Tuscan Chicken: Garlic and Herb Marinated Statler Chicken Breast, presented with Blistered Tomato and Olive Compote
- Slow Roasted Marinated Pork Loin with Sweet and Spicy Pepper, Mango, and Pineapple Tequila Relish
- Stuffed Flounder with Jumbo Lump Crab, Spinach, and Corn Cream
- Herb-roasted Tricolor Potatoes
- Buttered Golden Beets and Carrots with Tarragon Honey
- Dessert Display to include Apricot Jam Bites, Summer Melon Salad with Fresh Mint, Chocolate Square with Candy Cream Filling, Raspberry Trifle, Petite Strawberry Rhubarb Pie, Mini Cherry Cobbler, and Chocolate-Covered Brownie and Strawberry

**RECEPTION $18.35***

**Action Station $75 carver fee**

- Sliced Grilled Whiskey Flank Steak over Summer Lima Bean Fricassee
- Assorted Rolls with Butter

**Taste of Summer Bounty**

- Individual Summer Vegetable Crudities with Creamy Ranch
- Vietnamese Summer Roll
- Thai Noodle Salad with Jicima and Cilantro

**Butler Pass**

- Thai Chicken Satay with Peanut Dipping Sauce
- Marinated Grape Tomato, Kalamata Olive and Baby Mozzarella Skewer
- Bite Size Summer Vegetable and Goat Cheese Pizza

*All items will incur a 19 percent service charge and 5 percent sales tax. An off-premises fee of $1.50 per person applies for events outside Owens Banquet Room.

All items can be customized to meet your needs and budget.

All menus are served on china with silver flatware.