

## **Buffet Dinner**

Dinner Buffets are served with Fresh Rolls and Whipped Flavored Butters, Water, Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.

50 Guests Minimum

### **MARKET TABLE**

Cheese Display with Breads, Crackers and Crisps Grilled and Fresh Vegetables with Hummus and Balsamic Cream. Beef Steak Tomato with Fresh Mozzarella Tossed in a Balsamic Vinaigrette, Mixed Greens, Chevre Cheese, Peppercorn Ranch Bibb Lettuces with Mandarin Oranges, Cucumbers, Candied Pine Nuts with Citrus Vinaigrette

### **CHEF CARVED TO ORDER**

Grilled Chicken Breasts with



Double-Garlic Aioli

Pacific Halibut Fillet Drizzled with Lemon Butter

Roasted Garlic and Arugula Mashed Potatoes

Steamed Vegetables, Assorted Mini Rolls

Fresh Fruits with Chocolate and Caramel Dipping Sauces

Grilled Pound Cake with Chocolate and Raspberry Sauce, S'mores Bar

\$70.00

### **FARMERS MARKET**

Artichoke Bruschetta



Crabcakes with Cilantro Lime Aioli

Mozzarella, Tomato, Basil and Bibb Lettuce Wraps

Endive Leaf with Blue Cheese and Walnut Mousse

Assorted Sliced Seasonal Fruit

### **CHEF CARVED TO ORDER**

Ginger Soy Glazed Turkey Breast

Baron of Beef with a Trio of Béarnaise Sauces

Orange Cranberry Relish, Dijon Mustard, Mayonnaise

Au gratin Potatoes and Oven Roasted Vegetables with Assorted Sliced Mini Rolls

Chef's choice Mini Desserts, Chocolate Dipping Sauce with Berries

Bananas, Pound Cake, Rice Crispy Treats and Marshmallows

\$65.00

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs. China Service in the Exhibit Halls, Patios and Arena Lobby will incur a \$2 per person charge. All charges are subject to 22% Service Charge and 9.75% Sales Tax. Prices are subject to change.