

HEIRLOOM LOCAL CRAFTED DINNER BUFFET MENU

CHOSEN BY YOU AND SERVED BUFFET OR FAMILY STYLE

MAIN DISHES

CHOOSE TWO OR CHOOSE THREE DISHES
gluten free except where noted

POULTRY MAINS

- honey lemon thyme breast of chicken
- bloody mary breast of chicken
- farmhouse chive roast whole chicken with pan gravy
- pollo en crema-chicken breast with local garden peppers braised in cream
- roast artichoke and chicken studded rice casserole with fresh herbs, local cheeses
- juniper roast boneless turkey with cream gravy PREMIUM

BEEF MAINS

- root beer and aleppo pepper beef brisket with pan gravy PREMIUM
- meatballs in blackberry barbecue sauce
- red wine braised beef
- norwegian meatballs with dijon, warm spices, fresh herbs
- tenderloin medallions in mustard rosemary sauce PREMIUM
- braised boneless beef short ribs with dijon pan gravy PREMIUM

MEATLESS MAINS

- seasonal roast vegetable studded rice with seed crumble and local cheddar
- cheese tortellini with spanish pepper sauté and local cheese (has gluten)
- gemelli pasta with tomato-red pepper coulis, turmeric butter cauliflower, fried onions, herbs (has gluten)
- mushroom and vegetable biscuits and gravy (has gluten)

VEGAN MAINS

- mushroom bolognese with gemelli pasta and cashew parmesan
- chickpea fritters in roast tomato-pepper sauce

