

Buffet Dinners

The Abbey

SALADS (Choose 2)

Pasta Salad (cucumber, onion, cherry tomato, black olives, Italian dressing)

Caesar Salad (crisp romaine, traditional Caesar dressing, asiago cheese, croutons)

Apple Cranberry Slaw (cabbage, local apples, dried cranberry, coleslaw dressing)

Organic greens (carrots, peppers, cucumber, red cabbage)

SIDE (Choose 1)

Roasted Gold Potatoes (Lemon, garlic, paprika)

Wild Rice Pilaf (apple, pumpkin seeds, thyme)

Roasted Garlic Mashed Potatoes

ENTRÉE

Chef Attended Baron of Beef (horseradish, gravy)

VEGETABLES & DESSERT

Seasonal Vegetables

Chef's Own Selection of Assorted Desserts

Coffee & Tea

\$34.00 per person

All prices are subject to applicable taxes
and gratuity

Buffet Dinners

The Muirfield

SALADS (Choose 2)

Pasta Salad (cucumber, onion, cherry tomato, black olives, Italian dressing)

Caesar Salad (crisp romaine, traditional Caesar dressing, asiago cheese, croutons)

Apple Cranberry Slaw (cabbage, local apples, dried cranberry, coleslaw dressing)

Organic greens (carrots, peppers, cucumber, red cabbage)

SIDE (Choose 1)

Roasted Gold Potatoes (Lemon, garlic, paprika)

Wild Rice Pilaf (apple, pumpkin seeds, thyme)

Roasted Garlic Mashed Potatoes

ENTRÉE

Chef Attended Baron of Beef (horseradish, gravy)

Roasted Chicken (Orange glazed)

VEGETABLES & DESSERT

Seasonal Vegetables

Chef's Own Selection of Assorted Desserts

Coffee & Tea

\$36.00 per person

All prices are subject to applicable taxes
and gratuity

Buffet Dinners

The Vellarama

SALADS (Choose 2)

Pasta Salad (cucumber, onion, cherry tomato, black olives, Italian dressing)

Caesar Salad (crisp romaine, traditional Caesar dressing, asiago cheese, croutons)

Apple Cranberry Slaw (cabbage, local apples, dried cranberry, coleslaw dressing)

Organic greens (carrots, peppers, cucumber, red cabbage)

SIDE (Choose 1)

Roasted Gold Potatoes (Lemon, garlic, paprika)

Wild Rice Pilaf (apple, pumpkin seeds, thyme)

Roasted Garlic Mashed Potatoes

ENTRÉE

Chef Attended Baron of Beef (horseradish, gravy)

Wild Salmon (Lemon dill sauce)

VEGETABLES & DESSERT

Seasonal Vegetables

Chef's Own Selection of Assorted Desserts

Coffee & Tea

\$36.00 per person

All prices are subject to applicable taxes
and gratuity

Buffet Dinners

The St. Andrews

SALADS (Choose 2)

Pasta Salad (cucumber, onion, cherry tomato, black olives, Italian dressing)

Caesar Salad (crisp romaine, traditional Caesar dressing, asiago cheese, croutons)

Apple Cranberry Slaw (cabbage, local apples, dried cranberry, coleslaw dressing)

Organic greens (carrots, peppers, cucumber, red cabbage)

SIDE (Choose 1)

Roasted Gold Potatoes (Lemon, garlic, paprika)

Wild Rice Pilaf (apple, pumpkin seeds, thyme)

Roasted Garlic Mashed Potatoes

ENTRÉE

Chef Attended Baron of Beef (horseradish, gravy)

Roasted Chicken (Orange glazed)

Wild Salmon (Lemon dill sauce)

VEGETABLES & DESSERT

Seasonal Vegetables

Chef's Own Selection of Assorted Desserts

Coffee & Tea

\$38.00 per person

All prices are subject to applicable taxes and gratuity

Buffet Dinners

The Augusta

SALADS (Choose 2)

Pasta Salad (cucumber, onion, cherry tomato, black olives, Italian dressing)

Caesar Salad (crisp romaine, traditional Caesar dressing, asiago cheese, croutons)

Apple Cranberry Slaw (cabbage, local apples, dried cranberry, coleslaw dressing)

Organic greens (carrots, peppers, cucumber, red cabbage)

SIDE (Choose 1)

Roasted Gold Potatoes (Lemon, garlic, paprika)

Wild Rice Pilaf (apple, pumpkin seeds, thyme)

Roasted Garlic Mashed Potatoes

ENTRÉE

Chef Attended Baron of Beef (horseradish, gravy)

Roasted Chicken (Orange glazed)

Wild Salmon (Lemon dill sauce)

Baked Cheese tortellini (with Alfredo sauce)

VEGETABLES & DESSERT

Seasonal Vegetables

Chef's Own Selection of Assorted Desserts

Coffee & Tea

\$40.00 per person

All prices are subject to applicable taxes and gratuity