

# ***Briarhurst Buffet Menu***

## ***Salads***

*Choice of Three Salads, Please Select from the Following:*

### ***Tossed Baby Greens***

*Organic Grape Tomatoes, Carrot, English  
Cucumber, Toasted Almonds, Choice Of  
Dressing*

### ***Spinach Salad***

*With Bacon, Hard Boiled Eggs,  
Mushrooms, & Tarragon Honey Mustard*

### ***Prosciutto and Melon Salad***

*Seasonal Melon, Crisp Prosciutto, Lemon Chive  
Yoghurt*

### ***Briarhurst Cobb Salad***

*Shredded Butter Lettuce, Tomatoes, Chicken,  
Avocados, Bacon, & Bleu Cheese Crumbles*

### ***Caprese Salad***

*Organic Grape Tomato, Fresh Mozzarella  
Pearls, Romaine Hearts, Basil Vinaigrette*

### ***Fingerling Potato Salad***

*Shaved Red Onion, English Cucumber, Lemon  
Dill Crème Fraiche*

### ***Shellfish Pasta Salad***

*Scallops, Crab, Mussel, Shrimp & Surimi,  
Orecchiette, Tomatoes, Tarragon & Basil*

### ***Classic American potato salad***

*Mustard, Mayonnaise, Celery, Pickle*

## ***Buffet Accompaniments***

*Your Choice of Four Accompaniments, Please Choose From The Following:*

### ***Rice Pilaf***

### ***Garlic Butter Broccoli Rabe***

### ***Potatoes Au Gratin***

### ***Green Beans Amandine***

### ***Oven Roasted Red New Potatoes***

### ***Dilled Baby Carrots***

### ***Yukon Gold Mashed Potatoes***

### ***Seasonal Fresh Garden Vegetable Sauté***

### ***Mediterranean Cous Cous Pilaf***

### ***Roasted Cauliflower, Aged Cheddar Creme***

## **Buffet Main Entrée Selections**

Your Choice of **Three Entrée Items** from one option

### **Option One \$30**

#### **Beef Bourguignon**

*Braised Beef Field Mushrooms, Stewed Root Vegetables  
& Pearl Onions, Egg Pasta*

#### **Garlic Prawns**

*Lemon Caper Chablis Sauce*

#### **Briarhurst Coq Au Vin**

*Braised Thigh of Chicken, Mushrooms & Onions,  
White Wine Sauce, Egg Pasta*

#### **Sautéed Pork**

*Peppers, Onions, & Mushrooms, Herbed Butter*

#### **Roasted Chicken Provencal**

*Herbed Leg And Thigh, Apple Brandy Jus*

#### **Pasta Prima Vera**

*Fettucine, Sauteed Seasonal Vegetables,  
Roasted Pepper Marinara & Shaved Pecorino Romano*

### **Option Three \$50**

#### **Poached Salmon**

*Strawberry Soy Reduction*

#### **Confit of Duck**

*Seared Shank, Gooseberry Cassis Glaze*

#### **Bison Short Ribs**

*Braised Root Vegetables, Balsamic Merlot Jus*

#### **Eggplant Parmesan**

*Sweet Ricotta, Mozzarella, Layered With Tomato Herb Pesto*

#### **Grilled Center Cut Pork Chop**

*Caramelized Onions, Dijon Herb Creme*

### **Option Two \$40**

#### **Briarhurst Wild Game Meatloaf**

*Venison, Elk, & Bison, Herbed Tomato Compote,  
Veal Stock Gravy*

#### **Briarhurst "Chicken Cordon Bleu"**

*Prosciutto, Asparagus, Camembert, Sauce Mornay*

#### **Poached Red Trout**

*Dilled Vodka Butter Sauce*

#### **Beef Short Ribs**

*Slow Braised, Colorado Ale Glazed*

#### **Wild Mushroom Spinach Lasagne**

*Layered With Three Cheeses, Roasted Garlic Cream*

#### **Herb Roasted Pork Loin**

*Tarragon Scented Apple Onion Jus*

### **Option Four \$60**

#### **Angus Beef Medallions**

*Marinated, Pan Seared, Mushroom Demi Glace*

#### **Alaskan Halibut**

*Morel Mushroom Crusted, Pan Roasted, Cardinal Sauce*

#### **Ringneck Pheasant**

*Braised Thigh, Fire Roasted Tomato Saffron Broth*

#### **Mediterranean Vegetable Roulade**

*Grilled Seasonal Vegetables, Feta,  
Roasted Italian Pepper Coulis*

#### **Pork Wellington**

*Prosciutto, Whole Grain Mustard, Boursin Cheese, Spinach,  
Forest Mushroom Sauce*