

# Evening Buffet Menu

Includes three hours of food and beverage dinner service; classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

## TWO ENTRÉE HOT BUFFET

**\$58 PER GUEST**

Choice of two entrees with vegetable and grain sides, salad course, bread service, choice of dessert, regular and decaffeinated coffee

\*Add additional entrée for \$8.00 per guest

## CHOICE OF ONE SALAD

**Signature Ginkgo Salad GF V**

Mixed greens, dried cranberries, goat cheese, cucumber, candied walnuts, poppyseed dressing

**Caesar Salad**

Romaine hearts, Parmesan cheese crisp, garlic crouton, creamy Caesar dressing

## CHOICE OF TWO ENTREES

**Parmesan Chicken GF**

Sun-dried tomato and Parmesan cream sauce

**Herb-Roasted Chicken GF**

Mushroom and thyme sauce

**Roasted Salmon GF**

Citrus honey glaze

\*Additional \$5 per guest

**Sliced Roast Beef GF**

Natural jus, horseradish cream

**Roasted Turkey Breast GF**

Sage gravy

**Pesto Pasta V**

Seasonal roasted vegetables, pesto sauce

**Short Rib GF**

Port wine natural jus

\*Additional \$5 per guest

## CHOICE OF ONE VEGETABLE SIDE

**Fire-Roasted Vegetables GF**

**Asparagus with Garlic-Roasted Red Peppers GF**

**Haricots Verts with Shallots GF**

## CHOICE OF ONE DESSERT

**Salted Caramel Cheesecake V**

Graham cracker crust

**Lemon Berry Cream Cake V**

Lemon butter cake, berry compote, vanilla cream

## CHOICE OF ONE ROOTS AND GRAINS

**Roasted Rosemary Potatoes GF**

**Rice Pilaf GF**

**Truffle Mashed Yukon Potatoes GF**

**Triple Truffle Chocolate Cake V**

Truffle frosting, chocolate ganache

**Flourless Chocolate Torte GF V**

Berry garnish

## THREE HOUR BEER, WINE, AND SODA PACKAGE

**\$24 PER GUEST**

Includes Coke products, cranberry and orange juice.

**Domestic and Imported Beer:** Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

**Choice of Two Premium Wines:** Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

State tax and 23% administration charge apply.

**GF** = Gluten Free, **V** = Vegetarian, **VG** = Vegan

**CATERING OFFICE | 630-719-2457**