

Buffet Menu

Salads

Organic Mixed Field Greens

Red Onions | Grape Tomatoes | Cucumbers | Shredded Carrots | Corn | Herb Croutons
Ranch Dressing | Low-Fat Italian Dressing

Organic Spinach & Kale Salad

Aged Reggiano Parmesan Cheese | Red Bell Peppers | Red Onions | Lemon & Oregano Dressing

Green Bean Salad

Extra Virgin Olive Oil | Mint | Toasted Garlic

Kidney Bean, Black Bean & Chickpea Salad

Scallions | Italian Parsley | Cumin & Paprika Vinaigrette

Red Beetroot Salad

Shallots | Fresh Mint | Italian Parsley

Bow Tie Pasta Salad

Scallions | English Cucumbers | Roma Tomatoes | Dill & Mustard Vinaigrette

Vegetables, Potatoes & Pasta

Roasted Broccoli Florets

Toasted Garlic | Chili Flakes

Creamed Corn & Cheddar Cheese Casserole

Green Chilies | Scallions | Fresh Cilantro

Baked Ziti Pasta

Aged Reggiano Parmesan Cheese | Mozzarella Cheese | Spinach & Garlic Sauce

Mashed Potatoes

Idaho Potatoes | Roasted Garlic

Entrees

Oven Baked Atlantic Flounder Filet

Tomato, Shallot & Caper Sauce

Honey & Sesame Chicken

Scallions | Fresno Chilies

Italian Beef Meatballs

Creamy Mushroom Sauce | Italian Parsley

Desserts

Seasonal Fruit

Raspberry Mousse

Lemon Pound Cake & Fresh Strawberries

Coconut Vanilla Cake

Carrot Cake