

The Lodge Buffet

Minimum of 50 Guests

Available for Lunch and Dinner

Salads

Select **three** for Lunch or **four** for Dinner

Fruit Platter
Caesar Salad
Italian Pasta Salad
Classic Cobb Salad
with Choice of Bleu Cheese, Ranch or Balsamic Vinaigrette

Chinese Chicken Salad
California Mixed Green Salad
Beefsteak Tomato Salad
Shaved Sweet Onion, Baby Arugula, Red Wine Vinaigrette

Entrées

Select **two** for Lunch or **three** for Dinner
Includes warm rolls & butter, coffee, tea, and iced tea

Pan-Roasted Chicken with choice of Sauce: *Lemon Herb, Marsala, Picatta or Mushroom Ragout*

Grilled Swordfish
Salsa Vert, Kalamata Olives, Baby Heirloom Tomato, Braised Fennel

Salmon with Citrus or Dill Sauce

Vegetable Lasagna Roll with Fresh Marinara

Sliced Tri Tip *with Mushroom Sauce*

Boneless Short Ribs
Braised in Red Wine

Carving Board (Additional charge per Chef Attendant)
Chef-carved Roast Beef, Honey-Glazed Ham or Roasted Turkey with appropriate condiments (Select One)

Sides

Please Select Two

Fresh Seasonal Vegetables
Roasted Potatoes or Potatoes Au Gratin
Rice Pilaf

Dessert, Coffee & Tea Station

Miniature Pastries including:

Cream Puffs, Napoleons, Eclairs, Fruit Tarts, Canellonis, Chocolate Mousse, Panna Cotta, Petits Fours, Cookies & Brownies

*Room set-up fees may apply. Prices subject to change without notice.
All Menu Prices subject to 20% service charge and applicable sales tax.*

2013

