

## BUFFET ITEMS

### ARTISIAN CHEESE AND FRUIT BOARD

*seasonal berries, grapes, dried fruit, nuts, assorted crackers and crisp lavosh*  
*four cheeses*                      *five cheeses*                      *six cheeses*  
*6.00 per person*                      *7.00 per person*                      *9.00 per person*

### CHARCUTERIE MEAT BOARD

*country pork pate, foie gras pate, prosciutto ham and french sausages*  
*10.00 per person*

### VEGETABLE DISPLAY

*bell peppers, zucchini, broccoli, carrots, cherry tomatoes, asparagus, celery, radishes, mushrooms, olives, roasted red pepper cream and ranch dressing*  
*4.50 per person*

### CHIPS AND DIPS

*fresh tortilla chips, baked herbed pita bread, crisp lavosh, and assorted crackers*  
*spicy red pepper dip, tomato salsa, guacamole*  
*4.50 per person*

### MEXICAN SHRIMP "COCKTAIL"

*jumbo shrimp in orange tomato sauce with avocados*  
*2.50 per person*

### MAC 'N CHEESE

*40.00 small      70.00 large*  
*serves 25                      serves 50*

### SPINACH AND ARTICHOKE DIP

*crispy lavosh and toasted baguette*  
*75.00 small      150.00 large*  
*serves 25                      serves 45*

### SMOKED SALMON

*Capers, diced onion, chopped egg, chives and creole mustard*  
*48.00 small      88.00 large*  
*serves 25                      serves 50*

### SALADS

*serves approximately 20*  
*90.00 each*

### HOUSE SALAD

*baby field greens, marinated cherry tomatoes, onions, candied texas pecans and honey-lemon vinaigrette*

### CAESAR

*sourdough croutons & grana parmesan*  
*with our award winning dressing*

### PASTA

*italian, asian or mediterranean*

### FRUIT