

DINNER BUFFET

STARTERS

Farmers Market Salad *GF*

Chopped Romaine, Cherry Tomatoes, Cucumbers
Red Onion, Garbanzo Beans, Black Olives, Hard Boiled Egg

Mediterranean Bocconcini Platter *GF*

Fresh Mozzarella, Tomato, Artichoke Hearts,
Roasted Peppers & European Olives

MAINS

Truffle Brasied Beef Short Ribs

Creamy Roasted Garlic Demi Glace with Candied Tomato,
Caramelized Onion and Roasted Asparagus

Pistachio Salmon *GF*

Roasted Salmon with a Sweet Pistachio Cream

Chicken Madeira *GF*

Sweet Madeira Wine Sauce with Roasted Peppers,
Artichoke Hearts, Arugula, Capers and Burrata Cheese

ACCOMPANIMENTS

Slow Roasted Juniper Potatoes *GF*

In a Consomme with Vidalia, Thyme,
Butter and Juniper Berries

Butternut Ravioli

With Sage Brie Cream & Swiss Cheese

Seasonal Vegetables *GF*

DESSERT

Galley Dessert Selection

Menu is subject to change based on availability. Consuming raw/undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.