



## **BUFFET OR PLATED DINNER (PRICING IS PER PERSON)**

### **HEART LAND \$21**

SLOW BRAISED SHORT RIBS IN A PORT WINE REDUCTION SAUCE  
GARLIC MASHED POTATOES  
WHIPPED MASHED POTATOES INFUSED WITH GARLIC  
GREEN BEANS SAUTEED IN HERB BUTTER  
GARDEN SALAD

### **SUMMER TIME \$18**

CITRUS AND DILL SALMON  
OVEN BAKED AND SERVED WITH A CREAMY CITRUS HERB SAUCE  
WILD RICE PILAF  
A BLEND OF JASMINE AND HINODE RICE  
VEGETABLE MEDLEY  
SEASONAL VEGETABLES LIGHTLY SAUTEED IN GARLIC HERB BUTTER

### **SOUTHERN BBQ \$20**

BBQ PORK RIBS  
BONE IN BBQ CHICKEN  
MASHED POTATOES  
BAKED BEANS  
SOUTHERN COLESLAW

### **ALL AMERICAN \$19**

YANKEE POT ROAST WITH CARROTS AND ONIONS  
MASHED POTATOES WITH GRAVY  
BUTTERED CORN  
BUTTERMILK BISCUITS WITH HONEY WHIPPED BUTTER

### **FAJITAS \$18**

CHAR-GRILLED STEAK  
FLAME-BROILED CHICKEN  
GRILLED BELL PEPPERS AND ONIONS  
SHREDDED LETTUCE AND CHEDDAR  
SALSA AND SOUR CREAM  
FLOUR TORTILLAS

### **ITALIAN \$16**

SPAGHETTI AND MEATBALLS  
CAESAR SALAD  
GARLIC BREAD

### **ASIAN FUSION \$17**

CHICKEN ADOBO  
SLOW SIMMERED CHICKEN IN A TRADITIONAL FILIPINO GARLIC SAUCE  
WASABI MASHED POTATOES  
WHIPPED MASHED POTATOES INFUSED WITH WASABI  
COLD QUINOA SALAD  
QUINOA, SHREDDED RED CABBAGE, DICED BELL PEPPERS, CUCUMBERS,  
EDAMAME, SHREDDED CARROTS TOSSED IN GINGER SESAME DRESSING.

### **FOR CLUCKS SAKE! \$18**

CITRUS HERB CHICKEN  
OVEN ROASTED CHICKEN SMOTHERED IN A CREAMY GARLIC HERB SAUCE  
GRILLED RATATOUILLE  
EGGPLANT, ZUCCHINI, BELL PEPPERS, TOMATOES, SUMMER SQUASH, GARLIC,  
HERBS, GRILLED TO PERFECTION  
ROASTED FINGERLING POTATOES  
ROSEMARY ROASTED FINGERLING POTATOES

**HAWAIIAN LUAU \$17**

HULI-HULI CHICKEN

MARINATED OVERNIGHT AND FLAME BROILED ON THE GRILL

JASMINE COCONUT RICE WITH PINEAPPLE

HAWAIIAN SALAD

**Not finding what you want?**

**Chef Nicole Urman can create a menu that's right for you.**