

# The MENU

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## Buffet Menu

### STARTERS

#### Artisan Bread Station



*A Chef Selection of Artisan Bread from Hudson Bread Co. Served with Amish Butter Side.*

#### Organic Autumn Salad

*Organic Greens, Butternut Squash, Dried Cranberry, Pepitas, Feta Cheese, Red Onions, Balsamic Vinaigrette*

#### Roasted Chipotle Shrimp Tostadas

*Blue Corn Tortillas, Avocado Guacamole, Fresh Mango Salsa, Coriander, Chipotle Aioli*

### ENTREES

#### Slow Roasted Picanha ( Carving Station)

*Argentinian Style Picanha, Served with Argentinian Chimichurri*

#### Grilled Chicken Picatta

*Grilled Chicken Breast Served with a Caper Lemon and White Wine Sauce, Caper Berries.*

#### Pommes Au Gratin

*Individual Au Gratin Potato, Emmental Cheese, Fresh Chives.*

#### Assorted Organic Seasonal Vegetables

*Butter Roasted Seasonal Vegetables.*

#### Seafood Carbonara Linguini

*Creamy Mix of Mussels, Clams, Shrimp, Octopus, Calamari and Bacon on a bed of Linguini Pasta and Sweet Peas.*

### DESSERT

#### Cremè Brûlée

*A decadent classic french custard served with berries*