



Salad Buffets

LUNCHEONS OR DINNER SERVICES

Salad Bar Buffet

Each salad bar buffet includes a variety of mixed greens, sliced fresh fruit, rustic dinner roll, freshly baked cookies, and samovars of infused flavored water

Choose one protein, five accoutrements, and two dressings
\$23

Tier 1

20 guests or fewer

Each additional protein will incur a charge of \$9
Each additional accoutrement will incur a charge of \$2

Tier 2

20-40 guests

Each additional protein will incur an a charge of \$7
Each additional accoutrement will incur a charge of \$2

Tier 3

40-60 guests

Each additional protein will incur a charge of \$5
Each additional accoutrement will incur a charge of \$2

Tier 4

60 guests or more

Each additional protein will incur a charge of \$3
Each additional accoutrement will incur a charge of \$2

Proteins:

- Chardonnay poached salmon
- Char-grilled flat iron steak with chimichurri
- Lemon herb grilled chicken breast
- Pan seared tofu, hoisin barbecue glaze

Accoutrements:

Garden Vegetables

- Broccoli florets
- Carrot
- Cherry tomatoes
- Cucumber
- Mixed diced peppers
- Oven dried tomatoes
- Radish sprouts
- Roasted beets
- Roasted sweet corn
- Sliced mushroom

Nuts, Seeds, and Legumes

- Black beans
- Candied pecans
- Edamame beans
- Garbanzo beans
- Pumpkin seeds
- Red kidney beans
- Sliced almonds
- Sunflower seeds

Cheeses and Fruits

- Bleu cheese
- Cheddar cheese
- Feta cheese
- Goat cheese
- Parmesan cheese
- Pearl mozzarella
- Pomegranate seeds
- Red flame grapes
- Red wine poached cherries
- Sun-dried cranberries

Dressings

- Champagne vinaigrette
- Cranberry balsamic vinaigrette
- Lemon herb vinaigrette
- Oil and vinegar
- Orange poppy dressing
- Parmesan ranch

**Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum booking block.*