



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 barbeque 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.*