

Salad Buffets

Salad Buffet Luncheon and Dinner Services

Each luncheon and dinner salad buffet is priced per guest. The first price is for luncheon service, which requires no additional or overtime kitchen staffing. The second price, for dinner service or any weekend service, reflects a larger dinner-sized portion as well as required additional and overtime staffing. Desserts are priced à la carte and are not included in the menu pricing.

Salad Buffets

Each buffet salad includes a green salad with assorted dressings, sliced seasonal fruit, freshly baked bread, homestyle cookies and ice water.

Poultry

	Lunch	Dinner
Honey Chipotle Chicken Honey chipotle glazed chicken with black beans and roasted corn garnished with seasonal fruit salsa	\$22	\$25
Waldorf Turkey Roasted maple glazed turkey, Hudson valley apples, toasted walnuts and seedless black grapes with honey yogurt dressing	\$22	\$25
Glazed Duck and Anjou Pear Pan seared Long Island duck breast sliced and composed with roasted Anjou pears, drunken dried cherries and Macadamia nuts	\$27	\$30

Seafood

Grilled Salmon Chophouse Herb grilled salmon, fresh tomato, carrot ribbons, red onion, cucumber, bell pepper and toasted sunflower seeds	\$22	\$25
Tuna Nicoise Grilled tuna, roasted new potatoes, Nicoise olives, green beans, fresh tomato and hardboiled egg	\$26	\$29
Mediterranean Shrimp and Orzo Pan seared tiger shrimp, toasted orzo, roasted peppers, mixed olives, feta cheese and fresh spinach	\$28	\$32

Meat

Asian Barbeque Beef

Barbeque glazed sliced steak, peppers, onion, bamboo shoots, shiitake mushrooms and Edamame beans garnished with crispy noodles

Lunch

\$24

Dinner

\$27

Steak Fajita

Cumin dusted hanger steak, black beans, cherry tomatoes, roasted corn, fresh tomato and red onion with chili lime dressing

\$24

\$27

Iron Skillet Skirt Steak

Garlic and herb marinated skirt steak, roasted potatoes, bell pepper, red onion and Rogue Valley smoky bleu cheese

\$24

\$27

Vegetarian

Grilled Mediterranean Vegetable

Roasted eggplant, zucchini, tomatoes, peppers, olives, feta cheese drizzled with balsamic glaze

Lunch

\$19

Dinner

\$22

Pad Thai Noodles

Pad Thai noodles tossed with sesame glazed tofu, pine nuts, Chinese cabbage, scallion and sweet chili dressing

\$23

\$25

Red Rice and Root Vegetables

Roasted winter root vegetables, dried cranberries, toasted cashews
toasted red rice and faro

\$19

\$22

Quinoa Tabbouleh

Red and white quinoa with fresh parsley, diced cucumber, fresh tomato
red onion and lemon juice

\$19

\$22

Please note: A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is \$28.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.