

CENTRAL COAST BUFFET MENU

All Buffets Include:

Fresh Baked Rolls with Butter

Mixed Green Salad with Assorted Dressings

Fresh Fruit Salad

Entrees

\$25 Choice of One

Red Wine Roasted Chicken with Bordeaux Reduction

Grilled Breast of Chicken Wild Mushroom Marsala Sauce

Citrus Infused Seared Salmon with Chive Cream

Marinated Flank Steak over Sautéed Peppers and Onions

Grilled Pork Tenderloin Medallions Dijon Au Jus

\$35 Choice of One

Herb Roasted Beef Tenderloin with Sautéed Wild Mushrooms

Sautéed Shrimp with Roasted Tomato Alfredo and Penne Pasta

Poached Halibut with Cucumber Caper Salad and Grain Mustard Vinaigrette

Sides:

Butter and Shallot Braised Haricot Vert
Or
Steamed Asparagus with Roasted Red Peppers
Or
Roasted Seasonal Vegetables

And

Herb Roasted Red Potatoes
Or
Creamy Mashed Yukon Gold Potatoes
Or
Wild Rice Pilaf

Dessert

Choices

Cheesecake with Assorted Sauces
Or
Mini Crème Brulees
Or
Angel Food Cake with Berry Compote
Or
Chocolate Decadence Cake

*Add a second entrée choice from tier one for \$5 or a third for \$3

*Add a second entrée choice from tier two for \$7 or a third for \$4