

Utica Dinner Buffet

Minimum of 18 Guests

Artisan Dinner Rolls and Butter

Please Select Three Side Salads

Salad of Field Greens - Tomatoes, Cucumbers, Balsamic Vinaigrette

Baby Gem Caesar Wedges - Croutons, Shredded Parmesan

Tuscan Kale Salad - Farmhouse Cheddar, Marcona Almonds, White Balsamic

Quinoa - Shaved Brussel Sprouts, Cashews, Orange Vinaigrette

Roasted Beet Salad - Crumbled Goat Cheese, Arugula

Cauliflower Salad - Lentils, Medjool Dates, Marcona Almonds, Charred Radicchio

Entrée Selections ~ Served in Silver Chafing Dishes

French Cut Stuffed Chicken Breast - Spinach, Goat Cheese, Bercy Sauce

Chicken Breast Calvados - Brandy and Autumn Apples

Hidden Fjord Salmon - Herbed Couscous, Warm Mustard Beurre Blanc

Pan Seared Halibut - Saffron Brodo

Medallions of Veal Marsala - Morels and Chanterelles, Marsala Wine Sauce

Red Wine Braised Short Ribs - Cabernet Gravy

Garganelli Pasta - Lamb Ragu

Wild Mushroom Ravioli - Truffle Cream Sauce (V)

Pan Seared Cauliflower Steaks (V, Veg, DF, GF)

Chef's Choice of Seasonal Accompaniments

Dessert

Chocolate Mousse Cups, Fruit Skewers with Honey Drizzle, Warm Apple Cobbler

illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas

Full Dinner Buffet with 2 Entrées Selected - **\$85.00 per person**

Full Dinner Buffet with 3 Entrées Selected - **\$95.00 per person**

**Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction
Individual Meals can be Accommodated in Advance**

Prices are Subject to 8.875% Sales Tax and 18% Service Charge