



60th Anniversary Grand Buffet

Champagne Toast
Cheese & charcuterie display
Shrimp Cocktail on ice sculpture

Passed Hors d'oeuvre's

Bacon wrapped scallops w tangerine marmalade
Buckwheat blini with dill crème fraiche and caviar
Beef Wellington Bites

Buffet

Artisan Rolls with whipped sea salt butter
Prime Rib Carving Station, roasted garlic jus, horseradish crème
Chicken Marsala with wild mushrooms
Salmon Oscar with Baby Spinach, crab, bearnaise
Sautéed jumbo asparagus
Gorgonzola potato grain
Seared Ahi Tuna Nicoise Salad, haricot verts, fingerling potatoes, arugula, Lemon Roasted garlic vinaigrette
Local Heirloom tomato and Mozzarella Caprese
Little Gem Wedge salad with heirloom cherry tomatoes, bacon, and buttermilk blue cheese
Local Sweet Corn Soup

Chef Sarah's mini dessert display

Cheesecake bites, chocolate dipped strawberries, macarons, pecan tartlets, fresh fruit tartlets, chocolate opera cake