



BUFFET SERVICE – LUNCH

22.00 PER PERSON

MINIMUM 15 GUESTS

LUNCH BUFFET ONE - SOUP / SALAD / SANDWICH

SOUP / SALADS

Daily Inspired Soup

Chef's Composition of 2 Market Salads

House Made Marinated Vegetables and Pickles

SANDWICHES

Assorted Open Faced and Traditional Sandwiches ~ Chef's Selection From Below

Smoked Turkey / Swiss / Roasted Veg

Tuna / Lemon / Capers / Arugula

Pulled Pork / Avocado / Chipotle / Wrap

Curried Egg Salad / Sprouts

Salmon Salad / Lemon / Dill / Aioli

Falafel / Arugula / Hummus / Sprouts

Roasted Chicken / Grilled Pepper / Chimichurri

Beef / Horseradish Mayo / Caramelized Onion

Chicken / Mango / Avocado / Bacon / Wrap

Raw Red Cabbage / Feta / Beet / Arugula / Seeds

DESSERT

House Made Salted Caramel Fudge / Assorted Dessert Squares

An 18% service charge will be applied to your final bill.

MAKE
HISTORY



BUFFET SERVICE – LUNCH

LUNCH BUFFET TWO ~ BUILD YOUR OWN SOFT TACOS

27.00 PER PERSON
MINIMUM 15 GUESTS

SALADS

Chef's Composition of 2 Market Salads

TACO STATION:

<i>Seasoned Taco Beef</i>	<i>Shredded Chicken</i>	<i>Lettuce</i>
<i>Tomatoes</i>	<i>Peppers</i>	<i>Onions</i>
<i>Guacamole</i>	<i>Rice and Beans</i>	<i>Sour Cream</i>
<i>Shredded Monterey Jack</i>	<i>Soft Taco Shells</i>	
<i>Cheese</i>		

DESSERT

Fruit Skewers / Yogurt Dip
Assorted Cookies

STAMPEDE LUNCH BUFFET

28.00 PER PERSON
MINIMUM 15 GUESTS

SALADS

Chef's Composition of 2 Market Salads

MAINS

Beef Brisket on a Brioche Bun / Horseradish Cream / Caramelized Onions
Baby Potato Salad / Pancetta / Leeks / Grainy Dijon Vinaigrette
Country Baked Beans / Molasses / Smoked Paprika

DESSERT

Lemon Meringue Pie

An 18% service charge will be applied to your final bill.

MAKE
HISTORY



BUFFET SERVICE – LUNCH

LUNCH BUFFET THREE – GARDEN LUNCH

MINIMUM 15 GUESTS

ONE ENTRÉE 28.00 PER PERSON

TWO ENTRÉE 33.00 PER PERSON

Freshly Baked Scones

SALADS

Chef's Composition of 2 Market Salads

PROTEINS ~ Select One or Two

Beef Stroganoff / Buttered Fettuccini / Mushrooms / Sour Cream

Lemon Grass Chicken / Turmeric / Basmati Rice / Scallions

Spinach and Ricotta Cannelloni / Olives / Tomatoes / Basil

Shepard's Pie / Root Vegetables / Red Wine / Roasted Garlic Mashed Potatoes

Braised Spanish Beef / Smoked Paprika / Herbed Rice

Spicy Moroccan Chicken / Chickpeas / Tomatoes / Olives / Couscous

Spragg's Farm Organic Pork Loin / Apples / Oak Mushrooms / Calvados / Potato Wedges

ACCOMPANIMENTS

Grilled Zucchini

Honey Roasted Carrot Batons

DESSERT

Home Made Salted Caramel Fudge / Assorted

Dessert Squares



An 18% service charge will be applied to your final bill.

MAKE HISTORY