



# Celebrate 4Hope

## BUFFET MENU

### ENTRÉE

#### CAPRESE CHICKEN

BONELESS CHICKEN BREAST ROASTED WITH CHERRY TOMATOES AND FINISHED IN A CREAMY PESTO SAUCE, WITH BASIL CHIFFONADE AND PARMESAN CHEESE.

#### TRUFFLE MUSHROOM BUTTERNUT SQUASH RISSOTO

(V) (VEG) (GF) (DF) SERVES 10 GUESTS INDIVIDUAL MEALS TRUFFLE MUSHROOM BUTTERNUT SQUASH RISSOTO, WHITE WINE, EVOO, VEGETABLE STOCK. SERVED WITH SAUTÉED SEASONAL VEGETABLES.

#### GRILLED FLANK STEAK, SMOKEY GARLIC WHISKEY AU JUS

### SIDES

#### MIXED GREENS WITH CUCUMBERS AND TOMATOES

SERVED WITH OUR HOUSE MADE BALSAMIC VINAIGRETTE

#### SEASONAL VEGETABLE SAUTÉ

WITH GARLIC, LEMON & FRESH HERBS

#### ROSEMARY & GARLIC ROASTED RED POTATOES

GARNISH WITH FRESH MINCED PARSLEY

#### CLASSIC DINNER ROLLS

#### GLUTEN FREE DINNER ROLLS

### DESSERT

#### TRIPLE THREAT CHOCOLATE CAKE

#### STRAWBERRIES & CREAM CAKE

#### COCONUT RICE PUDDING (V) (VEG) (GF) (DF)

### DRINKS

#### ICE WATER

#### STRAWBERRY LEMONADE

#### PARADISE ICED TEA

#### COFFEE

#### WINE

#### BEER

by Wild Pear Catering

SEE SIGNAGE FOR DIETARY SPECIFICATIONS AND SPECIAL REQUESTS OR ASK YOUR SERVER