\$30

BUFFET

Bread and Beverage service included

ON the GO! \$27 mixed green salad with ranch dressing,

chef cut vegetables, parmesan whipped potatoes, roast beef, gravy, assorted cookies

Prime Rib *marketprice

blackened shrimp & asparagus salad, Caesar salad wild rice mashed potatoes, green bean casserole, aged prime rib, horseradish sauce, au jus, cheesecake tasters, carrot cake add chicken piccata - add'l \$2.50 per person

The Dude Ranch \$30

mixed green salad with ranch, our signature baked beans, oven roasted potatoes, southwest grilled mesquite chicken, roast beef, peach cobbler & ice cream

BYO Pasta

lemon cake

(V,GF) Caesar salad, caprese platter, penne a la vodka (spicy), farfalle parma rosa, zoodles, shrimp scampi, grilled chicken, , meatballs, grilled vegetables, cannoli,

Pacific Rim

(V,GF) coleslaw with miso dressing, spicy cucumber salad, curry salmon and noodles, vegetable stir-fry, vegetable spring, huli huli chicken, steamed brown rice, fortune cookies, coconut cake

Western Buffet

mixed green salad with ranch dressing, signature baked beans, smashed red potatoes, shredded beef, breaded chicken, gravy, peach cobbler & ice cream

We would be happy to put together a custom menu for your buffet.

HERIT<u>AGE</u> CATE

PLATED

Bread and Beverage service included

Braised Short Rib *marketprice

fork tender braised short rib with roasted garlic mashed potatoes, steamed green beans, cabernet sauce

Roast Turkey

\$29

roast turkey, mashed potatoes, cornbread stuffing, steamed vegetables, gravy, cranberry sauce

Grilled Baseball Cut Sirloin \$31

marinated & grilled steak, chipotle mashed potatoes, steamed green beans, roasted red bell pepper sauce

Pan-fried Chicken

\$29

lightly floured chicken breast, roasted red potatoes, Dijon cream sauce, chef cut vegetables

Herb Roast Salmon

\$32

oven roasted salmon fillet, wild rice mashed potatoes, roasted red bell pepper sauce, steamed broccoli & carrots

Italian Braised Pork

\$28

braised pork roast, mushroom risotto, tomato mushroom sauce

Seared Pork Chop

\$30

pork chop, Dijon mustard sauce chef cut vegetables, oven roasted red potatoes



Due to shortages, all plated meals will be served Buffet style. All Dinners will be serviced for 90 minutes.

SALAD

Choose one of the following:

House Salad

crisp lettuce, peas, mandarin oranges, carrots, tomatoes, black olives, & ranch dressing

Apple Walnut Salad

mixed greens, candied walnuts, feta cheese, dried cranberries, shaved red onion, sliced granny smith apples, raspberry vinaigrette

Roasted Vegetable with Hummus

grilled squash planks, portabella mushrooms, toasted pita, & house made hummus

Caesar Salad

crisp romaine, , roasted red bell peppers, croutons, parmesan cheese, caesar dressing

Poached Pear & Pecan Salad

spinach, golden raisins, bleu cheese, bacon, shaved red onion, port poached pears, sherry vinaigrette

Fresh Buffalo Mozzarella & Tomato Salad

mixed greens, heirloom tomatoes, salami, shaved red onion, balsamic vinaigrette

Additional dressings are \$3.00 per carafe.

DESSERT

Choose one of the following:

Chocolate Bundt Cake

chocolate bundt cake, Bavarian cream, fresh berries, chocolate garnish

Signature Heritage Catering Carrot Cake

carrot cake, spiced cream cheese, pineapple coulis, fried carrots

Cheesecake

raspberry coulis, whipped cream, fresh berries

ENHANCEMENT

+\$1.75 per person

Lemon Italian Torte with Fresh Berries

White Chocolate Raspberry Cheesecake

Tuxedo Cheesecake

Triple Chocolate Mousse with Raspberry Coulis

We would be happy to put together a custom menu for your buffet.

HERITAGE