

# Buffet

## GOLD PACKAGE

### APPETIZERS

IMPORTED CHEESE AND VEGETABLE CRUDITES DISPLAY  
MEDITERRANEAN ANTIPASTO PLATTER  
HUMMUS AND PITA POINTS  
MADELYNN'S DEEP FRIED SAUERKRAUT BALLS

### SERVED SALAD

California Field Greens Salad: Field greens, arugula, and baby spinach topped with cinnamon roasted walnuts and served with a Raspberry Vinaigrette, warm rolls and butter.

### BUFFET

Baked Fresh Bay of Fundy Salmon in a Creamy Dill Sauce  
Chef Carved Beef Tenderloin with a Rosemary Bleu Cheese Demi-Glace  
Chef Mike's Heavenly Potatoes  
Seasonal Vegetable Medley  
Tri-Color Cheese Tortellini with a Mushroom Alfredo Sauce

### DESSERT STATION

Freshly Baked Cheesecake  
Bananas Foster with Vanilla Ice Cream

\$55 per person plus 20% service charge and tax