Luncheon and Dinner Buffets

All Buffets include a choice of Organic Iced Tea or Lemonade.
Fair Trade Organic Coffee Service maybe added to any Buffet for an additional $2.00 per person.

All buffets are designed for a minimum of 10 guests or a $75.00 surcharge will apply.
(All Dinner Meals Served after 4PM are $3.00 additional per person)

Vegetarian Buffet

Salads
Baby Arugula, Curly Endive and Roquefort Salad with a Cranberry Aioli
Orange and Green Grape Salad with Baby Spinach and a Green Goddess Dressing

Entrees
(Choice of two)
Artichoke and Asparagus Ratatouille over Orzo
Black Bean and Sweet Potato Enchiladas with Fire Roasted Tomato Sauce and Cotija Cheese

Stuffed Portobello Mushroom Pate
With Pine Nuts and Raisins with an Artichoke Relish

Baked Zucchini Rolitini
Baby Carrots, Shiitake Mushroom, and Boursin Cheese,
Laced with a Fire Roasted Red Pepper Coulis

Vegan Pasta Puttanesca
Whole Grain Penne tossed with Kalamata Olives, Tomato Sauce, Capers
Grape Tomatoes, Red Chile Flake, Garlic and Basil

Red Rice Blend with Farro and Kale
Or
Trio Fingerling Herbed Potatoes
Roasted Cauliflower
Cracked Wheat Rolls and Butter
Black Berry Tart with Crème Anglaise

Mexican Fiesta Buffet

Santa Fe Salad
Romaine, Corn, Black Beans, Roasted Red Peppers, Green Chili, Jicama, Green Onion,
Tomato, Tortilla Strips and a Jalapeno Ranch Dressing

Entrees
(Choice of two)
Barbacoa Beef
Achiote Chicken
Grilled Vegetable Enchiladas

Cilantro Rice
Spicy Calypso Beans
Sautéed Cumin Squash with Zucchini Blossom
Fried Flat Bread
Chocolate Dipped Buñuelos
Little Bit of Italy Buffet

Caesar Salad

Entrees
(Choice of two)
Baked Ziti
Tuscan Chicken with Tomato, Garlic and Spinach in a light Parmesan Cream Sauce
Vegetarian Lasagna
Fettuccine with Artichokes and Sun Dried Tomatoes
Roasted White Wine Sauce
Grilled Zucchini, Yellow Squash, Eggplant and Asparagus
Garlic Bread Sticks
Tiramisu

Sagehen Cook Out
Tossed Green Salad with choice of two Dressings
Cole Slaw or Pasta Salad
Grilled All-Beef Hamburgers
Grilled All-Beef Hot Dogs
Black Bean Burgers
Hamburger and Hot Dog Buns
Ranch-Style Baked Beans
Shredded Lettuce, Sliced Tomatoes, Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Potato Chips
Freshly Baked Cookies and Brownies

* Add a chef for BBQs held outside $95 Fee*

The Silk Road
Golden Bread Salad with Cumin Vinaigrette

Diced Cucumber, Tomato, Papaya, Carrots, Green Onions and Torn Toasted Naan Bread
Tossed with Cilantro and Cumin Vinaigrette

Tandoori Chicken
Aloo Matar
Potatoes, Peas, Garlic, Ginger, Peppers, Turmeric
Saffron Rice
Cauliflower Curry
Fresh Diced Mango and Mint Salsa
Whipped Yogurt
Baked Naan
Saffron Cake with Cardamom Cream
Salad Buffet
(Choice of Three)

Spinach and Strawberry
Baby Spinach, Driscoll Strawberries, slivered Almonds, Red Onion, Feta, Pomegranate Seeds, Honey Cider Vinaigrette

Red Quinoa and Roasted Vegetable Salad
Quinoa, Bell Peppers, Mushrooms, Zucchini, Yellow Squash, Red Onion and Carrots

BBQ Chopped Salad
Chopped Romaine, Tomatoes, Red Onions, Sweet Corn, Black Beans, Barbeque Sauce, Ranch and Tortilla Strips

Asian Salad
Spring and Napa Mix, Carrots, Toasted Silvered Almonds, Mandarin Oranges, Green Onion, Fried Rice Noodles

California Farro
Red Onion, Mango, Bell Pepper, Edamame, Raisin, Almond, Coconut, Lime and Agave Dressing

Golden Beet and Arugula Salad
Peppery Arugula, Golden Beets, Goat Cheese, Blackberries, Pistachio, Citrus Vinaigrette

Island Salad
Mixed greens, Macadamia Nuts, Fresh Mango, Red Bell Peppers, Black and White Sesame Won Ton Crisp with a Lychee Citrus Aioli and Toasted Coconut

Cheese Tortellini Salad
Grape Tomatoes, Cucumber Chunks, Black Olives, Bell Pepper and Feta Cheese

Served with Freshly Baked Rolls
Assorted Cookies

Salad Add On’s
(Choice of one)
Grilled Chicken additional per person
Char-Grilled Steak additional per person
Marinated Shrimp $additional per person
Grilled or Poached Salmon additional per person

Taste of Asia
Chinese cabbage Salad
Chicken Teriyaki (chicken Thigh)
Vegetable Chow Mein
Steamed White Rice
Steamed Mix Vegetables
Fried Wonton
Almond Cookies
Ring of Fire
Fire Noodle Salad
Soba Noodles, Shredded Papaya, Angel Carrots, Mandarin Oranges, Red Pepper, Spicy Chile Garlic, Lime Dressing with Sesame Seeds

Appetizers
(Choice of two)
Spicy Vegetable Spring Rolls
Wok Seared Spare Ribs with Asian BBQ Sauce
Pan-Fried Dumplings with Dipping Sauce
Crab Rangoon
Mongolian Beef Satay with Peanut Sauce
Thai Fried Chicken Wings

Entrees
(Choice of one or two)
Filipino Adobo Chicken
  Soy, Vinegar, Garlic and Peppercorn Sauce
Korean BBQ Beef
  With a Spicy Tahini Peanut Sauce
Crispy Sesame Tofu
Thai Basil Shrimp

Sides
(Choice of two)
Spicy Eggplant
  Ginger Fried Rice
  Leeks, Egg, Sesame and Crispy Garlic
Drunken Noodles
  Coconut, Lemongrass, Kaffir Lime Leaves and Cashews
Dry Fried Green Beans
  Festive Rice
  Coconut Sticky Rice with Mango
  Chocolate Dipped Fortune Cookies

Grain Bar
Proteins
Grilled Chicken and Marinated Grilled Tofu

Bases (choice of 3)
Red Quinoa, Brown Rice, Farro, Spinach, Kale, Mixed Greens,

Toppings (choice of 6)
Shredded Carrot, Red Onion, Tomatoes, Avocado, Red and Yellow Bell Pepper, Corn, Black Beans, Cilantro, Lentils, Bean Sprouts, Red Beets, Spiced Chickpeas, Traditional Hummus

Wild Rice Salad
Citrus Cous Cous Salad

Sauces (choice of 3)
Roasted Red Pepper Tomatillo Sauce, African Black Bean Sauce Tangerine Tahini Sauce, Oil Vinegar and Lemon juice.

Rolls and Butter
Cake Truffles

Soup may be added to buffet
Winter Vegetable Soup with Fennel and Parmesan
additional per person
BBQ Circuit
Tossed Green Salad with Choice of Two Dressings
Creamy Cole Slaw or Red Skin Potato Salad

Entree
(choice of two)
Carolina Pulled Pork
Appalachian Mustard & Vinegar Sauce
Memphis Dry-Rubbed Baby Back Ribs
BBQ Chicken
Bourbon & Brown Sugar Sauce
Texas Style Brisket

Sides
(Choice of two)
Corn on the Cob
Vegetarian Baked Beans
Roasted Wedge Potatoes
Macaroni-N-Cheese
Drunken Apples
Butter, Brown Sugar and Bourbon
Corn Bread with Honey Butter
Pecan Shortbread with Chocolate Ganache

Taste of California
California Citrus Salad
Mescaline Mix, Mandarin, Pecan, Apple, Raisin, Dried Cherry, Avocado,
Blue Cheese Crumbles, Creamy Citrus Dressing
West Coast Chicken
Herbed Grilled Chicken brushed with a Cali inspired house made BBQ Sauce
Marinated Tofu and Vegetable Skewers
Ranchero Corn
Caramelized Onion Mashed Potato
Roasted Garlic Cauliflower
Cheesy Garlic Bread
Apple Dumpling

Taste of Mexico
Chopped Salad
Chicken Fajitas
Cheese Quesadilla
Refried Beans
Mexican Rice
Corn or Flour Tortillas
Pico de Gallo, Salsa, Cheddar Cheese & Sour Cream
Churros
Deli Station
Selection of Two: Garden Green Salad with Ranch and White Balsamic Vinaigrette Dressings, Fresh Fruit, Quinoa with Grilled Vegetables or Broccoli Slaw, Sliced Breast of Turkey, Roast Beef, Sliced Chicken Breast, Seared Marinated Tofu, Chilled Roasted Vegetables, Swiss, Provolone, and Cheddar Cheeses, Leaf Lettuce, Sliced Tomatoes, Onions and Pickled Cornichon, Assorted Sliced Artisan Breads and Rolls, Condiments, Freshly Baked Cookies or Brownies

Taste of Italy
Caesar Salad
Chicken Cacciatore
Eggplant Marinara
Spaghetti Pasta
Zucchini Sautéed
Garlic Bread
Freshly Baked Cookies

Taste of Spain
Green Salad
Catalonian Roasted Chicken with Romesco Sauce
Potato Taco with Romesco
Espinacas con Garbanzo
Roasted Garlic Cauliflower
Rolls and Butter
Freshly Baked Cookies

Taste of Thailand
Garden Salad
Thai Basil Chicken Stir Fry
Thai Tofu Curry
Coconut Rice
Steamed Broccoli
Freshly Baked Cookies
Feast of San Genaro

Antipasto Platter

Entrees
(choice of two)

**Fire Roasted Chicken with Garlic Parmesan Cream Sauce**
Over Spinach Florentine Tortellini

**Gorgonzola Gnocchi**
With Lemon-toasted walnut topping

**Tuscan Vegetable Penne**
Tossed with Broccoli, Oven-Dried Tomato, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Garlic,

**Lemon and Thyme Braised Tilapia**

**White Wine and Garlic Green Beans**

**Sliced Italian Bread and Butter**

**Freshly Grated Parmesan Cheese and Red Chili Flakes**

**House-made Cannolis**

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Plant Based Menu

**Garden Vegetable and Herb Soup**
A light broth with seasonal vegetables and herbs

**Beet and Berry Salad**
Red and Gold Beets, strawberry, blueberry, raspberry, spring mix, Basil, house balsamic Dressing

**Curried Wild Rice and Apple Salad**
Pea, Cashew, golden raisin, soy sauce and lime

Entrees
(Select Two)

**Mediterranean Cauliflower Cous Cous**
Spiced Chickpeas, cherry tomato, red onion, Kalamata olive, cucumber, pine nuts, parsley,

**Tomato Cauliflower Coconut Curry**
Cauliflower, Sweet Potato, Tomato, Spinach, Cilantro

**Baked Ratatouille in Kale Quinoa Crust**
Tomato, Zucchini, Yellow Squash, Eggplant, Garlic Tomato sauce with a Kale Quinoa crust

**Cauliflower Steaks with Sweet Pepper Sauce**
Cauliflower steak, sweet pepper marinara, red onion, mushrooms and roasted Garlic

**Roasted Balsamic Red Potatoes with Shallots and Fresh herbs**

**Vegan Mango Pana Cotta**

**Vegan Rolls and Vegan Butter**
Create Your Own Buffet

Salads
(select two)

Spinach Salad
Baby Spinach, Candied Walnuts, Feta Cheese, Mandarin, Raspberry Vinaigrette

Wild Rice Salad
Butternut Squash, Brussel Sprouts, Dried Apricot (Vegan)

Coastal Quinoa
Quinoa, Mango, Bell Pepper, Onion, Edamame, Golden Raisin, Almond, Coconut, Lime

Mixed Greens
Baby Mescaline, Cherry Tomato, Red Onion, Slivered Almond, Garlic Croutons,
Creamy House Balsamic Dressing

Entrees
(select two)

Caprese Chicken Breast
Chicken Breast layered with Tomato, Mozzarella, Basil, Balsamic Glaze

Portobello Caprese
Portobello Mushroom with Tomato, Mozzarella, Basil, Balsamic Glaze (Vegetarian)

Blackened Chicken with Pineapple Relish

Mediterranean Grilled Chicken with Tomato Basil Relish

Paprika Dusted Flat Iron Steak with Romesco

Pork Medallions with an Apple Jicama Slaw

Penne with Chicken
Broccoli, Sundried Tomato, Garlic Cream Sauce

Vegan Penne Chickpea Pasta
Broccoli, Sundried Tomato and Coconut Cream Sauce

Beef Stroganoff served on a Bed of Egg Noodles

Vegetarian Stroganoff with Portobello Mushrooms
Served on a Bed of Egg Noodles

Quinoa Stuffed Pepper
Roasted Red Pepper Stuffed with quinoa and seasonal roasted Vegetables
finished with a Basil Balsamic Drizzle

Sides
(select two)

Garlic Mashed Potato
White Wine Green Beans
Macaroni and Cheese
Spicy Steamed Eggplant
Roasted Potatoes
Cider Glazed Carrots
Steam Vegetable Medley
Ranchero Corn

Desserts
(select two)

Assorted Cookies
Raspberry, Apple, Lemon Bars
Fudge Brownies
Tiramisu
Churros
Pineapple Upside Down Cake
Chocolate Ganache Cake

Rolls and Butter