

# **GLUTEN FREE BUFFET PACKAGE**

Champagne toast for head table and all guests

## **FOUR-HOUR PREMIUM BLEND BAR**

Including mixed drinks, bottled wine, and bottled beers

## **HORS D'OEUVRES DISPLAY STATION**

Imported and domestic cheeses, fruit, vegetable crudite/herb dip & gluten free crackers/corn chips with red-pepper hummus & fresh tomato salsa

## **HAND-PASSED HORS D'OEUVRES**

Caprese skewers, peppadews stuffed with goat cheese

## **SALAD COURSE**

Mixed-green salad with dried cranberries, glazed walnuts & homemade balsamic basil dressing, served with a gluten free roll

## **BUFFET ENTREES**

Carved Prime Rib with gluten free au jus

PLUS:

**~choose two~**

- ◊Grilled Lemon-Pepper Chicken
- ◊Cranberry-Basil Chicken
- ◊Roasted Turkey Breast with sage butter
- ◊Cilantro-Lime Salmon
- ◊Apple Brandy Pork Loin
- ◊Gluten Free Penne with tomato basil cream sauce
- ◊Baked Ham with maple glaze
- ◊Grilled stacked Eggplant

## **BUFFET SIDE DISHES**

**~choose four~**

- ◊Roasted Red Potatoes
- ◊Green Beans with brown sugar & bacon
- ◊Mixed Vegetables in butter cream sauce
- ◊Specialty Mashed Potatoes with bacon, chives, & sour cream
- ◊Honey Glazed Carrots with orange zest
- ◊Rice Pilaf with sundried tomatoes & kale
- ◊Quinoa Vegetable Salad with lemon-basil dressing
- ◊Cucumber Yogurt Dill Salad
- ◊Garlic Herbed Butternut Squash (seasonal)

## **FOR AFTER DINNER**

We cut and serve your cake

Coffee station with fresh Columbian coffee, decaf, tea, & gourmet flavored syrups

Bottles of water and to-go cups for coffee

**75 Friday and Sunday | 79 Saturday**

Restrictions may apply