



# GOLD RIDGE DINNER BUFFET MENU

\$45 per  
person

*The Executive Chef will pair a seasonal starch & vegetable to compliment your meal. Vegetarian & vegan entrees are available upon request. Your meal includes rolls with butter, regular & decaffeinated coffee, assorted hot teas, fresh brewed iced tea, lemonade, & water service*

## SALADS

CHOOSE ONE

***Roasted Apple Salad** with Romaine lettuce, roasted apples, crumble Blue Cheese, & candied walnuts, served with creamy Champagne Vinaigrette on the side*

***Panzanella Salad** with spring mix, grilled croutons, roasted corn, diced tomatoes, basil & red onions tossed in extra virgin olive oil & balsamic vinaigrette*

***Mandarin Asian Salad** with mixed cabbage, green onions, mandarins, & toasted peanuts, served with Sesame-Ginger Dressing on the side*

## ENTREES

CHOOSE TWO

***Grilled Chicken Breast** with herbed goat cheese & covered with rustic red sauce*

***Martine's Butternut Squash Penne** with spinach, onions, & mascarpone sauce*

***Lemon Ginger Chicken** with a balsamic glaze*

***Grilled Skirt Steak** with pesto sauce (\$4 upcharge per person)*

***Grilled Chicken** topped with wild mushroom jus lie*

***Steelhead Trout** with crispy skin & Citrus Beurre Blanc sauce*

***New York Steak** with a Blue Cheese Mornay*

## DESSERT

CHOOSE ONE

***Ultimate Chocolate Cake***

***Vanilla Crème Brûlée***

***Tiramisu***

***Seasonal Fruit Cobbler***

ALL FOOD & BEVERAGE IS SUBJECT TO 22% SERVICE CHARGE & THEN SALES TAX

