



FOOTHILLS DINNER BUFFET MENU

\$40
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

Classic Caesar Salad with Romaine lettuce, parmesan cheese, croutons, & creamy Caesar dressing

Ridge Salad with spring mix, candied walnuts, dried cranberries, & feta cheese, served with our honey mustard vinaigrette on the side

ENTREES

CHOOSE TWO

Grilled Chicken with brown butter, lemons, capers, & parsley

Tuscan Bolognese Penne Pasta with braising greens & roasted peppers

Grilled Tri Tip with creamy horseradish served on the side

Baked Polenta with grilled eggplant, zucchini, & roasted garlic marinara sauce

Seared Atlantic Salmon with soy honey ginger glaze

Slow Roasted Pork Loin with whole grain mustard jus

DESSERT

CHOOSE ONE

Assorted Cheesecake Slices

Chocolate Decadence Cake

Myer Lemon Tart with raspberry sauce & whipped cream

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

