

GOLD RIDGE DINNER BUFFET

{ \$40 per person }

The Executive Chef will pair a seasonal starch and vegetable to compliment your buffet.

Vegetarian and vegan entrées are available upon request.

Your buffet includes rolls with butter, regular & decaffeinated coffee, assorted hot teas, fresh brewed iced tea, lemonade, and water service.

SALADS:

Please choose one for all guests.

Roasted Apple Salad *with Romaine lettuce, roasted apples, crumbled blue cheese, candied walnuts and creamy Champagne Vinaigrette served on the side*

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

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

MAIN ENTRÉES

Please choose two for all guests.

Lemon Ginger Chicken *with a balsamic glaze*

Stuffed Chicken Breast *with herbed goat cheese and rustic red sauce*

Grilled Chicken *topped with wild mushroom jus lie*

Martine's Penne Butternut Squash Pasta *with spinach, mascarpone, and onions*

Grilled Skirt Steak *with pesto sauce*

New York Steak *with blue cheese mornay sauce*

Steelhead Trout *with crispy skin and citrus beurre blanc sauce*

DESSERT

Please choose one for all guests.

Ultimate Chocolate Cake

Vanilla Crème Brûlée

Tiramisu

Seasonal Fruit Cobbler

* All food and beverage is subject to 20% Service Charge and then Sales Tax*

THE
RIDGE