

## LUMEN DINNER BUFFET SELECTIONS

### COLD SALADS AND PLATTERS

*select 4*

**Chilled Asparagus Salad**

with white truffle dressing and shaved celery

**Salad of Roasted Bell Peppers and Arugula**

with goat cheese toasted focaccia croutons and olive oil

**Mixed Field Greens**

dried cranberries, toasted pine nuts, grape tomatoes and a poppyseed vinaigrette

**Mixed Field Greens**

with shaved red onions and herb leaves tossed in sherry & hazelnut vinaigrette with grape tomatoes and toasted focaccia croutons

**Butter Lettuce Radichio And Watercress**

with marinated tomatoes, Feta cheese, toasted pine nuts, and greek vinaigrette

**Belgian Endive And Baby Bibb Lettuce**

with walnuts, fresh orange segments, French Bleu cheese, toasted walnut with white wine vinaigrette

**Grilled And Marinated Vegetables**

with aged balsamic, shaved parmigiano and single orchard olive oil

**Caesar**

crisp romaine, focaccia croutons, shaved parmesan and a rich Caesar dressing

**Marinated Beet Salad**

with petite lettuces, and candied pecans and a syrah vinaigrette

### MAIN COURSES

*please select one from each category*

*Fish and Vegetable*

**Pave of Honey Rubbed Salmon**

with tomato caper salsa, pearl pasta and chive beurre blanc

**Seared Filet of Salmon**

with braised spinach and jasmine rice salad with choice of sauce:

- pinot noir butter sauce
- three herb sauce
- chablis reduction with chives

**Seared Halibut**

with sweet corn succotash and a charred tomato vinaigrette

**Roasted Vegetable Paella**

saffron infused Callasparra rice with seasonal vegetables and a tarragon vinaigrette

**Cavatelli "Basquaise"**

sauce of roasted peppers and tomatoes with fresh oregano and broccoli rabe

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## LUMEN DINNER BUFFET SELECTIONS

*(continued)*

### *Poultry and Pork*

**Pan Roasted Chicken Breast**  
with roasted yukon gold potato salad and choice of sauce:

- forest mushroom and pearl onion jus
- chardonnay and parsley beurre blanc
- roasted chicken and thyme infused jus
- apricot- mustard sauce

**Grilled Scallopini of Turkey**  
with cranberry mostarda and braised greens and acorn squash

**Fricasse of Chicken**  
with Jack Daniels whiskey sauce whipped potatoes

**Moroccan Spiced Roasted Pork Loin**  
with mint infused cous cous and a tajine of vegetables

**Sage and Caraway rubbed Pork Loin**  
with Chestnut honey and butternut squash puree

### *Red Meats*

**Roasted Beef Strip Loin**  
with swiss chard, sweet potato gratin and a red wine jus

**Slow Roasted Lamb Shoulder**  
with fresh rosemary and a rich tomato and shallot ragu  
served with crème fraiche enriched risotto

**Petite Beef Medallions**  
with potato-sweet onion pancakes, and roasted baby carrots, red wine  
reduction

**Curried Lamb Shoulder**  
with saffron cous cous and grilled vegetables

### *Desserts* *(choice of 4)*

Bittersweet Chocolate Sabayon Mousse  
Crème Brulee  
Bittersweet Chocolate Crème Brulee  
Warm Wild Blueberry Shortbread  
Lemon Curd Tart with a Carmelized Sugar Crust  
Pear and Almond Tarte  
Assorted House Baked Cookies  
Flourless Chocolate Cake  
Warm Raspberry Shortcakes with Lemon Dipping Sauce