

BUFFET

PRELUDE

Cheese Plate
Charcuterie Plate
Fruit Plate
Crackers

SOUP

Lobster Bisque
with Cream Fraiche

HARMONY OF SALADS

Sweet Gem Lettuce Salad*
Blue Cheese crumbles, Grapes, Walnuts,
Green Goddess Dressing

Caprese Salad*
Sliced Red & Yellow Heirloom Tomatoes,
Mozzarella, Fresh Basil, Balsamic Drizzle,
Pesto Oil

Orzo Salad*
Cucumber, Dill, Tomato, Red Onion,
Citrus Vinaigrette

INTERLUDE

Stuffed Chicken Florentine

Shrimp Scampi*

ACCOMPANIMENT

Scalloped Potato*

Roasted Asparagus*

Vegetables Medley*
Baby Carrot, Sugar snap, Zucchini, Mushroom

CARVING STATION

Slow Roasted Prime Rib*
Horseradish au Jus & Dijon

Assorted Petit Fours

Macarons
Truffle
Eclairs
Meyerson's Famous Bread Pudding
Flourless Chocolate Cake*
Tiramisu
Berry Trifle

SUNDAY BRUNCH

Scrambled Eggs*
Omelette Station*
Sausage Links*
Applewood Smoked Bacon*

EXECUTIVE CHEF - MOISES MARTINEZ

\$40 per guest / \$19.50 Mini Mozart (under 14) • 20% gratuity will be added to parties of 8 or more

*Gluten Free * • Pricing and availability subject to change