

BUFFET

FIRESIDE COLLECTION | \$35 PP

TRAY PASS BITES

YAM BLINI BITE

apple butter, crispy ham

PICKLED VEGETABLE ROLL

cauliflower, carrot, red cabbage,
plum gastrique

(vegan, made without gluten containing ingredients)

MAIN BUFFET

ROASTED GRAPE & PETITE GREENS

herbed citrus beecher's cheese curds,
toasted hazelnuts,
champagne vinaigrette

(vegetarian, made without gluten containing ingredients)

ROASTED ROOT VEGETABLE HASH

persimmon & roasted shallot glaze
(vegan, made without gluten containing ingredients)

VELVET WHIPPED POTATOES

roasted garlic, butter
(vegetarian, made without gluten containing ingredients)

SLOW POACHED CAPE CLEARE SALMON

artichoke fennel ragout
(made without gluten containing ingredients)

MACRINA ARTISAN BREAD

salted butter
(vegetarian)

CHEF'S CHOICE DESSERT

(vegetarian)

HARVEST COLLECTION | \$48 PP

TRAY PASS BITES

SMOKED BEECHERS TARTLET

bacon, apple chutney

ROASTED GRAPE & ROGUE RIVER BLUE CHEESE CROSTINI

watercress, rye
(vegetarian)

GRILLED PORK SKEWER

jacobsen smoked honey & chili glaze
(made without gluten containing ingredients)

MAIN BUFFET

CARAMELIZED PEAR & FRESH GREENS

smoked almonds, pickled red onion,
blue cheese vinaigrette
(vegetarian, made without gluten containing ingredients)

GRILLED BROCCOLINI

lemon, jacobsen sea salt
(vegan, made without gluten containing ingredients)

SMOKEY MACARONI & CHEESE

beecher's cheddar, crispy kale
(vegetarian)

CIDER BRINED CHICKEN

brown buttered spaghetti squash, apples,
golden raisins
(made without gluten containing ingredients)

SLOW POACHED CAPE CLEARE SALMON

artichoke fennel ragout
(made without gluten containing ingredients)

MACRINA ARTISAN BREAD

salted butter
(vegetarian)

CHEF'S CHOICE DESSERT

(vegetarian)