

DINNER BUFFET

Dinner Buffet Includes:

Warm House Made Rolls with Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Townsend Tea Assortment

Townsend Buffet

Soup of the Moment
Garden Greens with Ranch and House Vinaigrette
Sliced Vine Ripe Tomatoes, Crumbled Goat Cheese, Basil Vinaigrette
Vegetarian Penne Pasta
Chef's Seasonal Vegetable and Starch
Fresh Sliced Fruits, Townsend Tortes

Choice of Three:

Beef

Braised Beef Short Ribs, Natural Jus or
Roasted Strip Loin, Wild Mushroom Sauce or
Beef Tenderloin, Madeira Truffle Jus (additional \$3 per person)

Poultry

Sautéed Chicken Breast, Tart Cherry Sauce or
Grilled Chicken Breast, Morel Mushroom Sauce or
Chicken Picatta, Artichokes, Lemon Caper Jus

Fish

Grilled Salmon, Citrus Beurre Blanc or
Pan Seared Bronzini with Tomato, Roasted Garlic, Olive Ragoût or
Faroe Island Sea Trout, Lemon and Brown Butter Beurre Blanc

\$68 per person

A \$75.00 Service Fee applies for less than twenty (20) guests

Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty-Two Percent Service Charge

