

2018 NORTHERN LIGHTS

CLASSIC BUFFET DINNER MENU

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather

\$56/guest

Course 1 Arugula salad with candied pecans, dancing goats cherve, with pickled cherries
(Choose 1) Fall squash salad, roasted squash, baby gem lettuce, toasted pepitas
Buratta salad, fresh creamy buratta cheese, rosted tomatoes, basil, balsamic

Served with bread and honey butter

Course 2 Seared flat iron steak, oyster mushrooms, couscous, & natural jus*
(Choose 2)

Grilled striper, fennel sffron broth, with roasted potatoes+

Creamy polenta, roasted eggplant, crispy brussel sprouts, & tomato confit

Briased short ribs, celery root puree, rosated carrots

Roasted chicken breast, fingerling potatoes, romanesco, garlic jus

Course 3 Chocolate cake, coffee cream, and cherries
(Choose 1)

Lemon cake, fresh berries, with lemon anglaise

+Contains seafood

**Consuming raw or under cooked food can be potentially hazardous*

Consuming raw or under cooked poultry, beef, eggs, or seafood may increase your risk of food borne illness.

Please inform the chef about any allergies someone in your party may have before placing your order.

Nick Clanton 508-560-2546 nickclanton@gmail.com