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### SALAD *choose one*

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- Spinach Salad - Strawberries, Goat Cheese, Candied Pecans & Balsamic Vinaigrette
- Caesar Salad - Romaine Lettuce, Parmesan Cheese, Croutons & Housemade Caesar Dressing
- Traditional Salad - Mixed Greens, Tomato, Red Pepper, Cucumber, Housemade Ranch Dressing
- Arugula Salad - Fennel, Toasted Almonds, Orange Supremes, Ricotta Salata, Citrus Vinaigrette

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### PROTEIN

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*\*add a second protein for additional cost  
(based on type of protein)*

- Braised Boneless Beef Short Ribs
- Slow Roasted Beef Brisket
- Chicken Francese
- Chicken Marsala
- Grilled Lemon & Rosemary Chicken
- Oven Roasted Salmon
- Rosemary & Thyme Pork Loin

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### VEGETABLE

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- Roasted Seasonal Vegetables
- Roasted Broccoli
- Grilled Asparagus
- Green Beans
- Brussels Sprouts
- Summer Succotash *(seasonal)*

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### STARCH

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- Mashed Potatoes
- Roasted Sweet Potatoes
- Roasted New Potatoes
- Parmesan Polenta
- Mac & Cheese
- Rice Pilaf
- Quinoa




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### DESSERT

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- Banana Pudding
- White Chocolate Bread Pudding
- Blueberry Crunch
- Brownies
- Assorted Miniature Desserts *(choose 2)*
  - Chocolate Torte
  - Lemon Ice Box Shooter
  - Cheesecake with Raspberry Swirl
  - Banana Pudding Shooter

### { PLEASE NOTE }

- Traditional Buffet Style Dinner include rolls & butter.
- Extra sides start at \$3 per person.
- Menus are priced per person and must be a minimum of 20 people.
- Please inquire if interested in adding passed hors d'oeuvres to your menu for an additional fee.
- Chafers, serving platters and risers may be rented from Tre Luna for a minimal additional cost.
- We will determine the number of event staff that your event needs based on the size of your party and type of event. Event staff fee is a flat rate fee.