

# DINNER BUFFETS

## HVH DINNER BUFFETS

### California Fresh | Dinner Buffet

Baked Ricotta Cheese with Herbs and Olive Oil served with Crostini and Crackers

Fresh Greens with Endive, Pecorino Romano, Fennel, Pine Nuts and Mustard Vinaigrette

Arugula, Watermelon and Feta Cheese with a Basil Vinaigrette

Marinated Chicken Breast with Lemongrass Butter Sauce and Mango Salsa

Pistachio Crusted California White Fish with Roasted Artichoke, Tomato and Preserved Lemon Cous Cous

Cheese Ravioli with Braised Leeks in a Sweet Corn Veloute

Gingered Glazed Baby Carrots

Chocolate Dipped Strawberries

Meyer Lemon Angel Food Cake with Mint Infused Macerated Berries

Blackberry, Mascarpone Parfait with Sliced Almonds

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

**\$76 per guest**

### The Jimmy "Buffet" | Dinner Buffet

Chilled Peach and Mint Soup

Sliced Tropical Fruits

Fried Wonton Chips with Hot Mustard Dipping Sauce

Crisp Romaine with Sweet Chili Vinaigrette

Chow Mien Noodle Salad

Sweet Hawaiian Rolls and Butter

Carved Glazed Pork Loin

Miso Marinated Halibut with Julienned Vegetables in a Ginger Butter Sauce

Slow Roasted Chicken Breast Curry with Traditional Condiments

Braised Baby Bok Choy and Crispy Vegetables

Coconut Infused Jasmine Rice

Roasted Glazed Sweet Potatoes

Key Lime Cheesecake

Coconut Cream Pie

Chocolate and Passion Fruit Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

**\$80 per guest\***

### The New Yorker | Dinner Buffet

Marinated and Grilled Vegetable Platter

Waldorf Salad with Fresh Apples, Crisp Celery and Toasted Walnuts with a Creamy Dressing

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

Roasted Chicken, Smoked Tomato and Basil with Wild Rice

Seared Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Green Peppercorn Reduction

Smoked Cheddar Mashed Potatoes

Crispy Steamed Vegetables

Flourless Chocolate Cake

Big Apple NY Cheesecake

Long Island Carrot Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

**\$85 per guest**

### The San Antonio | Dinner Buffet

Tortilla Soup with Lime Crème Fraiche

Southwestern Caesar Salad Garnished with Tortilla Strips

Baby Spinach with Tomato Cumin Vinaigrette Salad

Queso Fresco with Cucumber and Cured Tomato Salad

Cheese Enchiladas

Chicken Breast with a Pasilla Chile Sauce

Roasted Salmon with Lime and Cilantro

Grilled Beef Tenderloin with Chili Corn Jus

Grilled Squash

Cumin Scented Rice

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

**\$76 per guest**

### Tablesides Wine Service:

Wine Selections Available

### Buffet Dinner Service:

1.5 hours of service, full table set and service in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum. \*Chef Fee of \$125 per 75 guests.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

