

# Dinner Buffet Menu

## FOR THE TABLE

**ASSORTED BREAD & BUTTER** (V)

## STARTER

**FIELD GREEN SALAD** (G\*) (VG)

Tomatoes | Cucumbers | Carrots | Ranch Dressing | Balsamic Dressing

**KALE QUINOA SALAD** (G\*) (VG) (V)

Quinoa | Roasted Red Pepper | Spinach | Lemon Oregano Vinaigrette

**GREEN GODDESS PASTA SALAD** (V)

Sweet Peas | White Beans | Scallions

## MAIN

**HONEY SESAME CHICKEN** (G\*)

Scallions | Fresno Chilies

**OVEN-ROASTED FLOUNDER** (G\*)

Spicy Tomato & White Bean Ragù

**BRAISED BEEF SHORT RIBS** (G\*)

Baby Carrots | Cabernet Sauvignon Sauce

**BAKED ZITI PASTA** (V)

Aged Reggiano Parmesan Cheese | Mozzarella Cheese | Spinach Cream Sauce

## COMPLEMENTS

**ROASTED BROCCOLI** (G\*) (VG) (V)

Toasted Garlic | Chili Flakes

**MASHED POTATOES** (G\*) (V)

Idaho Potatoes | Roasted Garlic

## DESSERT (UNDEFINED)

**HORNBLOWER SIGNATURE DESSERT STATION** (V)

Cakes | Brownies | Seasonal Fruit

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G\*) \*Although we make every

effort to prepare items denoted with a G\* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.