
PRIVATE DINNER BUFFET

Executive Chef – Chris Willick

**Included in the Conference Package
Non-Package Guests - \$80 per person**

25 guests minimum

**Should your numbers fall below 25 people, you will be charged for the min. required*

DINNER (Includes 3 Entrée Selections)

**Any additional dinner entrees are added at \$15 per selection per person*

Fresh COLD TABLE

Fresh Baked Breads and Creamery Butter

Crisp Endives with Fresh Veggies and Citrus Dressing

Roasted Beet and Fresh Mozzarella Caprese with Pistachio Pesto and Shaved Fennel

Selections of House Marinated Antipasto Vegetables

ENTREES (Choice of Three)

Soy-Maple Roasted Salmon Fillets with Caramelized Pineapple and Green Onion

Panko Herb Crusted Whitefish with Lemon Tarragon Cream

Roast AAA Top Sirloin with Red Wine Jus

Pan Seared Arctic Char Fillets with Beurre Blanc and Chives

Seared Chicken Thighs ‘Piccata’ with Lemon Cream, Capers and Herbs

Grilled Lemon-Herb Marinated Chicken Breasts with Natural Jus

Honey Glazed Pork Roast with Caramelized Apples and Grainy Mustard Sauce

Vegetarian De Puy Lentil ‘Shepherd’s Pie’

Baked Ricotta Gnocchi with Wild Mushrooms in a Pecorino and Roasted Garlic Cream Sauce

Shanghai Noodles with Spiced Tofu, Scallions, Vegetables with a Coconut Thai Curry Sauce

All above entrees are served with the Chef’s Choices of Potatoes and Seasonal Vegetables

DESSERTS

Pastry Chef’s Selection of Desserts

Freshly Brewed Coffee and Tea

All prices subject to taxes and gratuities

QUEEN'S LANDING

HOTEL
