



## 2021 Summer Seasonal Menu

\$30 per person

### **Soup (Select 1)**

Summer Vegetable Soup (Vegetarian)  
Manhattan Seafood Chowder  
Chicken White Bean Chili  
Chilled Mango Pineapple Soup *with Coconut Cream and Pickled Blueberries*

### **Salad (Select 1)**

Heirloom Tomato Salad  
*with Avocado, Sweet Corn, Red Onion, Goat Cheese on a bed of Ohio Greens with Basil Vinaigrette*  
Grilled Watermelon Salad  
*with Cucumber, Feta, and Arugula Salad with Mojito Vinaigrette*

### **Entrée (Select 2)**

Certified Angus Beef Sirloin Medallions *with Blue Cheese Crust and Balsamic Onions*  
Pimento Smoked Jerk Chicken *with Jicama Slaw*  
Pork Tenderloin Al Pastor *with Pineapple and Salsa Verde*  
Striped Bass *with Grand Marnier Cream and Gremolata*  
Bucatini *with Turkey Ricotta Meatballs and Arrabiata Sauce*  
Tortellini *with Pesto, Fresh Mozzarella, Stewed Tomatoes and Artichokes (Vegetarian)*  
Roasted Cauliflower *with Green Curry Potatoes and Peas (Vegan)*

### **Accompaniments (Select 2)**

Togarashi Hasselback Potatoes  
Green Chile Macaroni and Cheese  
Louisiana Red Beans and Rice  
Summer Squash Medley  
Mexican Street Corn (Elote Asado)  
Harissa Green Bean Medley

### **Dessert (Select 2)**

Raspberry Chocolate Mousse Trifle  
Peach Cobbler Shortcake *with Buttermilk Cream*  
Key Lime Cheesecake  
Coconut Cream Pie

*All quantities are based on one hour of service.*

*Additional \$5 per person surcharge will apply to all buffets less than 25 guests.*

*Prices are subject to 23% taxable service charge and applicable sales tax.*