



CROSSED KEYS
INN

TRADITIONAL BUFFET

ENTREE

(Please choose 2)

Chicken Francaise in a White Wine Lemon Sauce

Chicken Parm Al Fresco

Grilled Chicken with Fresh Mozzarella, Sliced Tomato and Basil with Balsamic Reduction

Chicken Cordon Bleu

Breaded Chicken Cutlets Stuffed with Prosciutto, Swiss Cheese, and Fresh Sage

Skirt Steak Spirals With Spinach, Red Pepper and Fontina

Beer-Braised Brisket

Rosemary Peppercorn Crusted Filet Mignon

Roasted Pork Tenderloin with Apricot Chutney

Coconut Almond Crusted Tilapia

Salmon en Papillote

Salmon & Julienned Vegetables Wrapped in Parchment Paper and Steam Cooked

PASTA

(Please choose 1)

Orecchiette with Spinach and Parmesan

Pasta Primavera (Spring Vegetables) with Farfalle

Four Cheese and Spinach Pinwheels in Tomato Sauce

Winter Vegetable Medley with Paella-Style Orzo

Cavatelli and Broccoli in a White Wine & Garlic Sauce

VEGETABLE

(Please choose 1)

Roasted Root Vegetables

Apple Kale Cauliflower Medley

Green Beans Almondine

Creamy Garlic Spinach

Glazed Carrots

Summer Succotash of Fresh Corn, Lima Beans, Tomatoes and Onions

Snow Peas & Carrots

Grilled Asparagus

STARCH

(Please choose 1)

Bacon Mashed Sweet Potatoes

Rosemary Fingerling Potatoes

Gremolata Mashed Potatoes

Boursin Mashed Potatoes

Scalloped Sweet Potatoes with Gruyere Cheese

Wild Rice with Orange Zest & Pine Nuts

SALAD

(Please choose 1)

Kale Caesar Salad with Candied Sunflower Seeds

Spinach Salad with Warm Bacon Dressing

Asparagus Salad with Mixed Greens and Lemon & Herb Vinaigrette

Golden Beet & Blackberry Salad

Spinach Salad with Spiced Walnuts & Orange Chili Dressing

Heirloom Tomato & Watermelon Salad with Drizzled Balsamic & Feta Cheese

(seasonal: Summer)

Kale Salad with Pomegranate & Maple Pecans

Classic Caesar Salad

DESSERT

Chef's Choice of Pickup Pastries

Fresh Fruit Platter

OPTIONAL GRAZING TABLE

Assorted meats & cheeses, hummus, and crackers for guests to enjoy upon their arrival.