



Wedding Seated Buffet Dinner Package

The Seated Buffet Dinner Package is for our clients who desire a traditional event with multiple entrees and menu options. Your assigned Reception Event Coordinator will help you choose the perfect selections that will be sure to please all guests. The standard floor diagram utilizes venue specific tables and chairs. The standard four (4) hour reception will include a four (4) hour open bar, serving an assortment of beer, spirits, wine, non-alcoholic beverages and mixers. Along with the open bar, wine will be served to guests during dinner. Sweet cream butter and artesian rolls accompany the preset salad. The buffet will be presented for two (2) hours with a beautifully arranged assortment of entrees, starches, vegetable and pasta. Your dessert will be cut and stationed with coffee.

First Course – Choice of One - Preset

- ❖ **Blackberry & Arugula Salad** - Baby Arugula, Crumbled Gorgonzola, Scallion Whites and Fresh Blackberries with Citrus Vinaigrette
- ❖ **Scarlet Kale & Arugula Caesar Salad** - Tender Baby Kale, Baby Arugula, Shaved Parmesan, Cornbread Croutons with Mayfair Dressing
- ❖ **Grilled Asparagus Salad** - Harvest Spring Mix, Crisp Bacon, Shaved Red Onion, Grilled Asparagus, Tarragon Aioli, Manchego Cheese with Red Wine Vinaigrette
- ❖ **Heirloom Panzanella Salad** - Petite Heirloom Tomatoes, Lightly Toasted French Bread, Baby Cucumber, Red Onion, Julienned Bell Pepper, Blistered Capers with White Balsamic Vinaigrette
- ❖ **Fire Roasted Fuji Apple Salad** - Mixed Greens, Fire Roasted Fuji Apples, Shaved Red Onion, Crisp Bacon, Candied Pecans, Triple Cream Brie Cheese with Sweet Onion Vinaigrette
- ❖ **Caprese Salad** - Harvest Blend Lettuce, Sliced Roma Tomatoes, Fresh Mozzarella Pearls, Shaved Fennel, Julienned Yellow Pepper with Aged Balsamic Vinaigrette

Entrée Selection – Choice of Two

- ❖ **St. Albans Chicken Breast** - Pan Seared Chicken Breast filled with Boursin Cheese, Shitake Mushroom, Fresh Spinach and Tomato Pesto
- ❖ **Pan Seared Chicken Breast with Artichoke Gremolata** - Pan Seared Chicken Breast Topped with Artichoke Gremolata and Fresh Lemon
- ❖ **Chicken Involtini** - Bacon Wrapped Breast of Chicken with Fresh Mozzarella, Spinach, Roasted Tomatoes and Caramelized Onion
- ❖ **Creamy Garlic Chicken** - Pan Seared Chicken Breast, Fresh Herbs & Garlic Cream Reduction Topped with Toasted Breadcrumbs and Lemon
- ❖ **The Inns Chicken Lasagna** - Layered Tender Pulled Chicken Breast with Sundried Tomato Cream and Herbed Ricotta
- ❖ **Roman Style Pork Tenderloin** - Marinated Pork Tenderloin Rolled in Toasted Breadcrumbs with Lemon Infused Olive Oil and Fresh Italian Parsley

- ❖ **Pan Seared Atlantic Salmon** - Block Cut Salmon Filet with Cucumber Crème Fraiche Herbs and Lemon
- ❖ **Bourbon Glazed Salmon** - Marinated Center Cut Salmon Filet with a Sweet Bourbon Glaze and Candied Pecan Chips
- ❖ **Braised Beef Brisket** - Beef Brisket Seasoned and Braised with Roasted Tomatoes
- ❖ **Forest Mushroom and Prawn Vol-au-vent** - Assorted Mushrooms and Prawns in Ruby Port Cream Sauce with Puff Pastry
- ❖ **Hand Carved Beef Tenderloin** - Beef Tenderloin Seasoned with Fresh Tarragon, Cracked Black Pepper with Veal Demi – \$4.00 ++
- ❖ **Hand Carved Prime Rib of Beef** - Prime Rib of Beef Seasoned and Slow Roasted served with a Citrus Horseradish Cream - \$4.00 ++

Starch Accompaniments – Choice of One

- ❖ **Toasted Farro with Baby Leeks** - Toasted Ancient Farro Grain with Caramelized Leeks
- ❖ **Brown Rice with Quinoa** - Steamed and Blended with Olive Oil and Chives
- ❖ **Bourbon Smashed Potato** - Blend of Idaho and Red Potatoes with Caramelized Onion, Chive, Fresh Parsley & Bourbon Reduction
- ❖ **Mashed Yukon Potatoes with Napa Cabbage** - Yukon Potatoes Blended with Napa Cabbage, Clarified Butter & Crème Fraiche
- ❖ **Whole Roasted Petite Potatoes** - Petite Potatoes with Garlic and Fresh Herb
- ❖ **Roasted Potato Medley** - Lightly Smashed with Brown Butter
- ❖ **Classic Rice Pilaf** - Toasted Orzo with Long Grain Rice and White Onion simmered in Vegetable Stock
- ❖ **Blue Cheese Smashed Red Skin Potatoes** - Red Skinned Potatoes Lightly Smashed with Blue Cheese and Crème Fraiche
- ❖ **Mascarpone Scalloped Potatoes** - Thinly Sliced Idaho Potatoes and Yellow Onion with Creamy Mascarpone Sauce

Vegetable Accompaniments – Choice of One

- ❖ **Haricort Verts** - Sautéed Petite Green Beans with Sea Salt and Cracked Black Pepper
- ❖ **Grilled Fresh Asparagus** - Fresh Asparagus Lightly Grilled with Olive Oil
- ❖ **Broccolini** - Lightly Blanched Broccolini Tossed in Brown Butter
- ❖ **Grilled Vegetable Medley** - Zucchini, Yellow Squash, Mushroom, Red onion and Carrots
- ❖ **Roasted Root Vegetables** - Roasted Carrots, Turnips, Potatoes, Pearl Onions with Fresh Thyme
- ❖ **Duck Fat Carrots with Forest Mushrooms** - Sculpted Carrots Braised in Duck Fat with Forest Mushrooms and Pearl Onions
- ❖ **Grilled Cauliflower with Pistachio Butter and Scallions** - Seasoned with Sea Salt
- ❖ **Fire Roasted Brussels Sprouts** - with Bacon Lardons and Cracked Black Pepper

Pasta Accompaniments – Choice of One

- ❖ **Pasta Cavatappi** - Cavatappi Pasta Tossed in Rustic Basil Pesto
- ❖ **Potato Gnocchi with Brown Butter** - Garnished with Fresh Sage and Shaved Parmesan
- ❖ **Linguini Aglio E Olio** -Linguini Pasta with Olive Oil, Shaved Garlic and Parmesan Cheese
- ❖ **The Inns Puttanesca** - Cavatelli with Sweet Roasted Tomatoes, Ripe Green and Black Olives, Capers, Garlic and Fresh Herbs

House Bar Includes

- ❖ **Spirits** – Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Dewar’s Scotch & Jose Cuervo Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top & Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Pinot Grigio, Cabernet & Pinot Noir
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist & Water
- ❖ **Mixers, Bar Fruits and Garnishes**

Ultra-Premium Bar Includes - Additional \$8.00 per person ++

- ❖ **Spirits** – Tito’s Vodka, Hendricks Gin, Bacardi Rum, Maker’s Mark Bourbon, Johnny Walker Scotch, Patron Silver Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top, Craft Beers & Craft Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist, Craft Soda & Water
- ❖ **Mixers, Bar Fruits and Garnishes**

Additional Details – Consult your Reception Event Coordinator

- ❖ Prices are based on a four (4) hour reception. Up to one (1) additional hour, total of a maximum of five (5) hours, may be prearranged with an additional fee
- ❖ Specialty designed enhancements are available for an additional fee
- ❖ Customized entrees and/ or accompaniments may be available for an additional fee
- ❖ Special dietary requirements, for guests, can be accommodated