



HOLIDAY LUNCH BUFFET

MINIMUM OF 15 PERSON

STARTING AT \$41 PER PERSON + (TAX & SERVICE CHARGE)

INCLUDES APPETIZER, SALAD, 2 MAIN ENTRÉES, VEGETABLE DU JOUR, STARCH & HOUSE MADE ROLLS & BUTTER,
DESSERT & ICED WATER & ASSORTED NON-ALCOHOLIC DRINKS

Appetizers

Choose 1 (additional selections \$4 per person)

- Wild mushroom with Goat Cheese Bruschetta
 - Classic Bruschetta
- Whipped Feta with Hot Honey Crostini
 - Smoked Salmon Crostini
- Fig & Goat Cheese Crostini
 - Harissa Carrots
 - Fried Cauliflower
 - Vegetarian Samosas

Salads:

Choose 1 (additional selections \$6 per person)

- Caesar salad
- Baby field greens salad with Balsamic vinaigrette
 - Warm spinach salad
- BLT Chop blue Vein Salad
- Waldorf Salad (apples from our orchard)
 - Pear blue vein Salad

Hot Main Courses

Choose 2 main entrées

(additional selections \$10 per person)

- Chicken Piccata
- Chicken Marsala
- Orange Chicken
- Penne Chicken alla vodka
- Spaghetti Carbonara
- Herb crusted Salmon

- Spaghetti Bolognese

- Rosemary and pomegranate baked Salmon
 - Steak Diane
 - Steak Béarnaise
 - Eggplant Parmesan
 - Vegetable Lasagna
- Harissa roasted Cauliflower, coconut curry

Vegetable du Jour

Choose 1 (additional selections \$6 per person)

- Provençal Sautéed winter vegetables
 - Stir fry vegetables
- Steamed broccoli rabe with pine nuts
- Roasted asparagus with lemon essence and parmesan

Starch

Choose 1 (additional selections \$5 per person)

- Herb Roasted potatoes
 - Rice pilaf
- Creamy celery root mashed potatoes
 - Potatoes au gratin

Dessert

Choice of 1

(additional selections \$9 per person)

- Assorted homemade cookies
 - Seasonal cake
 - Seasonal pie
- Chocolate croissant bread pudding

ROOM RENTAL RATES \$50 PER HOUR FOR 35 PERSON MAXIMUM

ADDITIONAL FEES 25% SERVICE CHARGE 9.125% SALES TAX

FOR BOOKING CONTACT THE EVENTS TEAM AT 650-965-3779 OR EVENTS@SHORELINELAKE.COM

