

# SHERWOOD

## INNS & APPETITES

### Premier Buffet \$85 per person

*Requires a minimum of 50 guests*

**Regional Market Display** *A chef-created display of fresh fruits, vegetables and local and imported gourmet cheeses accompanied by a selection of assorted crackers, baked breads, pita chips, whole grain and Dijon mustard, hummus, ranch and assorted dips and compotes*

#### Plated First Course

*Select one soup or salad*

##### Soup

**Roasted Red Pepper Bisque** *pumpkin, crouton*

**Tomato and Basil** *crème fraîche*

**Garden Gazpacho** *\*seasonally available*

**Cream of Mushroom** *truffle oil and chive*

##### Salad

**Caprese** *tomato, fresh mozzarella, basil pesto, balsamic reduction*

**Mixed Greens** *tomato, cucumber, carrot, lemon thyme vinaigrette*

**Caesar** *Asiago, croutons, lemon wheel*

**Arugula** *pine nuts, balsamic reduction, olive oil, red onion, feta*

#### Entrees

*Select two*

**Carved Beef Tenderloin** *horseradish crème fraîche*

**Carved Roast Turkey Breast** *cranberry orange chutney*

**Sliced Stuffed Pork Loin** *cider reduction*

**Pecan Salmon** *soy mustard glaze, pecan, maple beurre blanc*

**Scrod Christopher** *baked cod, cracker herb crust, lemon beurre blanc*

**Seasonal Fish** *(additional \$2 per person)*

**Penne Pasta** *roast chicken, Andouille sausage, spicy tomato cream sauce*

**Chicken Marsala** *sautéed chicken breast, wild mushrooms, pan sauce*

**Roasted Vegetable Orecchiette** *seasonal vegetables, light cream sauce*

**Herb Crusted Rack of Lamb** *mint demi*

#### Buffet Accompaniments

*Select three*

**Rice Pilaf | Whipped Potato | Au Gratin Potato | Seasonal Roasted Vegetable | Grilled Asparagus |**

**Salt Potato | Smoked Gouda Mac & Cheese | Roasted Butternut Squash (seasonal) | Smashed Red**

**Potato | Quinoa & Grilled Vegetable Salad (cold)**

*Coffee and tea Service included*

*\*Prices subject to 18% gratuity, 3% service, and applicable sales tax*