



# Spring Buffet

PRESENTED BY  
CHEF 1314 AND RSTO 1304

## Main Selections

SLOW ROASTED  
TOP ROUND OF BEEF

SERVED WITH CHIMICHURRI,  
HORSERADISH,  
PORCINI DIJON CREAM SAUCE,  
BEEF AU JUS,  
SILVER DOLLAR ROLLS

EAST MEETS WEST PASTA

CHOICE OF SOBA NOODLES,  
FETTUCUCINI,  
GLUTEN FREE MUNG BEAN NOODLES  
CHOICE OF THAI CURRY,  
SPICY SZECHUAN SAUCE, ALFREDO,  
VEGETERIAN MARINARA OR  
EXTRA VIRGIN OLIVE OIL

GRILLED SCOTTISH SALMON

SERVED WITH CITRUS BUERRE BLANC  
AND TOMATO FENNEL RAGU

## Sides

PARMESAN MASHED POTATOES  
ROASTED VEGETABLES



## Dessert Selection

EMOTIONAL SUPPORT BROWNIES  
OATMEAL CREME PIES  
LEMON MERINGUE SHOOTERS  
CHOCOLATE CHIP COOKIES