

BUFFET
DINING



Executive Chef
John Blewins

As a full-service venue we make delightfully satisfying feasts in historic venues for all kinds of gatherings. Our dedicated and detail-oriented venue and catering staff assure your special occasions success by providing personalized services that meet and exceed expectations.

Venue Options

The Latourette Room: 24 seated dining

The Ballroom: 160 seated dining

The Williamson Room: 80 seated dining

Buffet Menu

for all offsite events and private onsite events

Single Protein Menu – \$75 per person

1 pre-selected protein + 3 pre-selected sides + 1 pre-selected dessert

Premium Buffet Menu - \$125 per person

2 pre-selected protein + 4 pre-selected sides + 2 pre-selected dessert

***Hors-d'oeuvre service available upon request for offsite events*

BUFFET MENU OPTIONS*

PROTEINS

Fried Chicken
Grilled Chicken
Pork Chops
Salmon
Prime Rib

SIDES

Garlic Mashed Potatoes
White Cheddar Mac & Cheese
Caesar Salad
Pear and Walnut Salad
French Fries
Seasonal Vegetables

DESSERTS

Tres Leche Cake
Toasted Meringue Cake
Meyer Lemon Pot de Crème
Chocolate Mousse Cake

GROUP
DINING



Executive Chef
John Blewings

As a full-service venue we make delightfully satisfying feasts in historic venues for all kinds of gatherings. Our dedicated and detail-oriented venue and catering staff assure your special occasions success by providing personalized services that meet and exceed expectations.

Venue Options

The Latourette Room: 24 seated dining

The Ballroom: 160 seated dining

The Williamson Room: 80 seated dining

Group Menu *for all onsite events*

2 Course - \$50+ per person

2 pre-selected appetizers + 3 pre-selected entrees

3 Course - \$62+ per person

2 pre-selected appetizers + 3 pre-selected entrees + 2 pre-selected desserts

GROUP MENU OPTIONS - 1st COURSE

Pear and Walnut Salad

Mixed greens, grapes, caramelized apple vinaigrette

Buffalo Iceberg Wedge

Rogue blue cheese dressing, heirloom tomatoes, spicy crispy pork belly (GF)

Caesar Salad

Crumbled egg, anchovy dressing, fried capers, parmesan

Beet Salad

Sweet and sour beets, snap peas, blistered tomatoes, labneh, radish, beet vinaigrette (GF, VEG)

Soup of the Day

Chef's selection

GROUP
DINING



Executive Chef
John Blewins

GROUP MENU OPTIONS - 2nd COURSE

Buttermilk Fried Chicken

Garlic confit mashed potatoes, collard greens, country gravy demi glace

Spring Carbonara

Fresh spinach fettuccine, asparagus, snap peas, smoked pork belly, Pecorino Romano

Fish & Chips

Tempura cod, roasted chili slaw, pommes frites, Fresno tartar sauce

Grilled Salmon

Fennel pollen honey, farrotto, Tokyo turnips, wilted chicories

Wild Mushroom Lasagna

Fresh spinach sheets, truffle Mornay, asparagus, basil ricotta (VEG)

8oz Flat iron Steak

Mashed potato, seasonal vegetables

8 oz Prime Rib

Mashed potato, seasonal vegetables

GROUP MENU OPTIONS - 3rd COURSE

Tres Leche Cake

Strawberry caramel, smoked pecans, shortbread crumble (GF)

Meyer lemon Pot de Crème

Honeycomb, bee pollen, rose gelee (GF)

Toasted Meringue Cake

Roasted hazelnuts, raspberries, chantilly cream (GF)

Chocolate Mousse Cake

Oreo cookie crust, Valrhona chocolate, marshmallow whipped cream

GF gluten free / VEG vegetarian — talk to your server if you have dietary restrictions
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

VISA/MASTERCARD GLADLY ACCEPTED • GIFT CERTIFICATES AVAILABLE