Summer 2009 Red Sky Ranch Buffet Menu

Starters

(select 2)

Traditional Caesar Salad

The Wedge - iceberg, bacon, cherry tomato, crumbled gorgonzola, ranch dressing

Caprese Salad - vine ripe tomatoes, fresh mozzarella, basil, and balsamic vinaigrette

Mixed Green Salad - toasted walnuts, caramelized apples, grilled onions and gorgonzola tossed in champagne vinaigrette

Greek Salad - olive, feta, cucumber, tomato, pepperoncinis, red onion, red wine vinaigrette

Italian Panzanella Salad - marinated summer vegetables, croutons, and fresh basil

Tomato Basil Cream

Shrimp and Corn Chowder

Tomato Gazpacho

Summer Vegetable Barley

Lobster Bisque

Main Course

(select 2)

Seared Salmon with toasted garlic tomato & kalamata olive sauce

Herb Crusted Sea Bass with lemon butter

Pan Roasted Halibut with piperade basqaise (peppered fish broth)

Seared All Natural Chicken Breast with summer vegetable ratatouille

Braised BBQ Beef Short Rib, creamy parmesan polenta, natural jus

Grilled Pork Chop with apple and onion marmalade

Baked Zitti with broccoli rabe, cremini mushrooms, and aged provolone

Carved Items

$250 chef carving fee applicable

Roasted Beef Strip Loin with roasted mushrooms, horseradish cream, and bordelaise
Mustard Encrusted Pork Loin with natural jus
Roasted Beef Tenderloin with horseradish cream, and red wine demi

Sides/Vegetables

(select 2)

Mashed Potatoes
Butter Poached Leek Mashed Potatoes
Herb Roasted New Potatoes
Saffron Rice
Wild Rice Pilaf
Roasted Asparagus with Parmesan Cheese
Glazed Carrots
Green Beans Amandin with Brown Sugar Glaze and Toasted Almonds
Garlic Buttered Corn
Grilled Summer Vegetables
Zucchini Pappardelle with Toasted Garlic Tomato Sauce

Desserts

(select one)

Flourless Chocolate Cake, crème anglaise, whipped cream & fresh berries
Cherry Streusel Crostada with vanilla ice cream
Champagne Sabayon & Berries with tuile cookie cup
Tiramisu with coffee syrup
Seasonal Fruit Cobbler with cinnamon ice cream