



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## Encore at Torne Valley Vineyards Dinner Buffet Menu "Two"

Butler Passed Hors D'oeuvres  
Selection of 12 Butler Passed Hors D'oeuvres  
See Chef's Hors D'oeuvres List for Choices

### Guacamole Bar

Guacamole Made To Order:

Select Two

Traditional

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno, Avocados, Cilantro and Limes

From the Sea

Spicy Crab, Cilantro, and Salsa Roja

Down on the Farm

Goat Cheese, Chile Flake, Pistachio, and Roasted Tomato

Hawaiian

Mango, Papaya, Chipotle, Peppers, Red and White Onions

Jalapeno Tortillas, Warm Pitas, and Fresh Corn Chips

### Dinner Buffet

Bread Display of Olive Bread, Herbed Focaccia, and Tomato Pizetta  
Herb Infused Olive Oil, Farm Style Butter, Marinated Olives

Frissee, Radicchio, and Baby Arugula with Beets, Goat Cheese,  
Caramelized Walnuts with Balsamic Vinaigrette

Caesar Salad with Homemade Croutons and Shaved Parmesan

Stuffed Chicken with Roasted Artichokes,  
Spinach, Truffled Mushroom, Fresh Mozzarella and Roasted Garlic White Wine

Pan Seared Cod on a Bed of Sautéed Pancetta, Pearl Onions, and Escarole

Braised Short Ribs Topped with Frizzled Onions

Risotto Cakes on a Bed of Pink Vodka Sauce

Smashed Potatoes in Parmesan Crisp

Julienne Mixed Vegetables

### Dessert Buffet

Strawberry Shortcake Towers  
Red Velvet Whoopie Pies  
Cheesecake Lollipops  
Mousse Cups  
Chocolate Bouchons

Coffee and Tea Service  
Cold Drink Package

100 guests - please call for price  
150 guests - please call for price  
200 guests - please call for price

Included  
China, Flatware & Glassware  
Staffing Costs