

Wild Flower Buffet Package

Salad

Choose **one** of the following selections:

Caesar Salad

Crisp romaine, Parmesan cheese tossed in our Mayfair dressing accompanied with garlic herb toast points

Mixed Green Salad

Roma tomatoes, red onions, and Parmesan cheese tossed our red wine & mustard vinaigrette

Baby Spinach Salad

Organic baby spinach topped with dried raisins, walnuts, Gorgonzola crumbles & topped with Dijon balsamic vinaigrette.

Entree

Choose **two** of the following selections. All entrees are served with fresh baked dinner rolls

Cognac Chicken

Pan roasted chicken breast topped with portabella mushrooms & a cognac peppercorn sauce

Sirloin Flank Steak

Char grilled and dressed with a red wine bordelaise

Walnut Pork Tenderloin

Walnut encrusted pork tenderloin broiled and sliced with a caramelized onion sherry reduction

Pistachio Encrusted Salmon

Salmon filet lightly brushed with garlic, butter and fresh parsley encrusted with chopped pistachios

Eggplant Napoleon

Layers of grilled eggplant, tomatoes, peppers & sautéed spinach with a balsamic reduction

Vegetable

A seasonal vegetable will be selected by the chef

Starch

Choose **one** of the following selections
Cream Cheese & Garlic Mashed Potatoes

Wild Rice Pilaf

Crispy Baked Potatoes Wedges

Fresh Herb Pasta

Dessert

Choose **one** of the following selections

Flourless Chocolate Torte

New York Style Cheesecakes

Seasonal Fresh Fruit Cobbler

**Wild Flower's Signature
Bread Pudding**

\$42.25 per guest

