



BUILD YOUR OWN DINNER BUFFET

All Riptide Dinner Buffets come with:

Choice of one:

Starch – wild rice pilaf, lemon herb roasted potatoes, garlic smashed Yukon gold potatoes

Choice of One:

Vegetables – herb buttered tossed vegetables, olive oil and spice infused vegetables

Choice of Two:

Salads – see salad selections

Assortment of Fresh Rolls and Breads

Assortment of Dessert Items

Coffee and Assorted Teas

One Hot Entrée - See entrée selection \$32.50 per person

Two Hot Items - See entrée selection \$36.50 per person

SALADS

Mediterranean Cous Cous Salad – sundried tomato, olives, wheat berries, chick peas, lemon, feta cheese and olive oil

Classic Greek Salad – bell peppers, chopped tomato, red onion, English cucumber, Kalamata olives, feta cheese, oregano vinaigrette

Spinach Salad – brie cheese, candied pecans, sundried cranberries, blueberries, and raspberry balsamic dressing

Country Potato Salad – with dijon mustard, leeks, roasted red pepper and champagne vinaigrette

Tuscan Pasta Salad – with chorizo sausage, grilled Tuscan vegetables, cherry tomatoes, goats cheese, pepperoncini pickled peppers, and lemon-basil pesto dressing

Traditional Caesar Salad – with croutons, asiago cheese and house made dressing

Artesian Greens – crisp vegetables with choice of two dressings:

blue cheese, sesame ginger; oil and vinegar; ranch, champagne dijonette, peanut dressing

Thai Noodle Salad – farkay noodles, carrot, bell pepper, red onion, snap peas, bean sprouts with spicy Thai peanut dressing

Tomato Bocconcini Salad – ripe tomato, bocconcini cheese, red onion, fresh basil, olive oil and balsamic glaze

DINNER ENTRÉE SELECTIONS

Seafood

Pistachio Nut Encrusted Salmon – baked and served with a blueberry green peppercorn chutney

Grilled Salmon Fillet - with a Fresh Fruit Salsa

Sweet Soy Glazed Salmon - with toasted sesame seeds & shaved scallion

Ling Cod Fillet - white wine lemon caper cream with fresh dill

Poultry

Grilled Chicken Breasts in a mushroom green peppercorn cream sauce

Cordon Bleu – stuffed with ham and Swiss cheese, breaded and served golden with smoked paprika honey aioli

Grilled Chicken Breast – blackberry rosemary barbeque glaze

Traditional Roast Turkey – Roasted and Carved Turkey, rosemary-sage bread stuffing, with pan gravy, cranberry-apple chutney

Pork

Caraway Sage Pork Loin – slow roasted & served apple bourbon sauce

Jamaican Jerk Glazed Roasted Pork Loin with Pineapple Salsa

Beef

Baron of Beef – Slow Roasted, Cabernet Demi, Horseradish, Dijon Mustard, Yorkshire Pudding

Vegetarian

Stuffed Bell Pepper - New Mexican Quinoa, Roasted Squash, Black Bean & Sweet Corn Filling

Vegetarian Lasagna - Fresh Pasta, Roasted Tuscan Vegetables, Marinara Sauce, Cottage Cheese, Wilted Baby Spinach and Mozzarellas

Umami Mushroom Pate - Lentil Roasted Garlic Miso and Sweet Potato Pate with Pumpkin Seed Pesto & Balsamic Reduction

Vegetable Stir Fry - Sautéed Asian Cut Vegetables with Sweet Soy Glaze over Rice or Chow Mein Noodles topped with Toasted Sesame Seeds & Scallion

Other Selections

Chicken Cacciatore – tender morsels of chicken, bell peppers and mushrooms in a savory tomato sauce over noodles

Butter Chicken – tender morsels of chicken in an Indian spiced tomato cream sauce with basmati rice and naan bread

Beef Stroganoff – tender beef with mushrooms and onions in a rich red wine demi glaze with sour cream over noodles

Meat Lasagna – ground beef, tender noodles, layered with ricotta cheese, and basil tomato sauce topped with mozzarella

Chicken Mushroom Alfredo – tender chicken, mushrooms and alfredo sauce over fettuccini noodles