



Dietary Restrictions & Allergy Requests

Our chef can accommodate gluten free, dairy free, nut free, vegetarian, vegan, etc. Please alert the Events Coordinator at least 14 days prior to the event. No charge to substitute (Charged as adult buffet or plated package)

Many of the buffet choices can be altered. Individual meal selections must be submitted to the Events Coordinator 7 days prior to the event.

Gluten Free Options-

1. Gluten Free Grilled Chicken with a Side of Gluten Free Pasta (Choice of Olive Oil and Garlic or Marinara Sauce)
2. Gluten Free Wild Mushroom Pasta
3. Gluten Free Pasta Primavera
4. Gluten Free Salmon Salad
5. Gluten Free Salmon Entrée (No BBQ Glaze, No Cous Cous)

Dairy Free Options-

1. Wild Mushroom Pasta with Olive Oil & Garlic
2. Salmon Salad- No Feta Cheese
3. Grilled Salmon Entrée (No Butter, No Cous Cous)

Vegan & Vegetarian Meal Options-

1. Gluten Free Wild Mushroom Pasta with Olive Oil & Garlic
2. Gluten Free Pasta Primavera with Olive Oil & Garlic
3. Field Green Salad with Grilled Mushrooms & Peppers

Kids Menu- Children 12 years and Under

(Individual meals)

- Chicken Tenders and Fries \$11**
- Bolognese \$12**
- Pasta with Butter or Marinara \$9**
- Cheese Pizza \$10**
- Mac N Cheese \$10**

Lunch or Dinner Buffet- Children 12 years and Under \$15