

THE CLASSIC BUFFET

\$36.95 per person

30-guest minimum

A gourmet wedding reception menu

Our abundant buffets include fresh vegetables, accompanying potato or rice and freshly baked bread

Sweet Fruits and Cool Greens

All of these items are included with your buffet

Seasonal cut fruits and berries with vanilla scented yogurt

Rexolas house salad tossed with lemon garlic vinaigrette

Romaine lettuce with Caesar dressing, croutons and parmesan cheese

Vine-ripe tomatoes with fresh mozzarella, basil, thin sliced onion and olive oil

Baby Spinach with goat cheese, craisins, sunflower seeds and creamy lemon dressing

Buffet Selections

Please select two from the following entrees and carved items

Crispy skinned chicken breast with wild mushrooms, sundried tomatoes and porcini cream

Skillet Roasted Duck breast with peach jam and natural jus

Brown sugar and mustard baked Atlantic salmon

Ocean Basket - mussels, clams, gulf shrimp, fresh corn and red potatoes in a rich Cajun broth

Fresh Iowa pork osso bucco

Carved all natural turkey breast with apple cider jus

Colorado Lamb Shank Ragu

Carved roast tenderloin of beef with onion chutney and horseradish sour cream

Carved maple & Dijon glazed ham with golden raisin sauce

Fig and Goat cheese stuffed pork loin with fennel mustard

Carved prime rib of beef with natural jus and horseradish cream

Beverages

Rainforest alliance organic coffee, freshly brewed iced tea and water service

Additional courses or entrée selections \$4.95 per person

Please add 8.4% sales tax and 18% gratuity

