

# DUKE'S FEAST

## BUFFET MENU

### CARVING STATION

#### **GARLIC & HERB CRUSTED PRIME RIB**

Served with creamy horseradish, rosemary au jus, and fresh focaccia rolls

### MAIN DISHES

#### **MEDITERRANEAN BAKED SALMON (GF)**

With cherry tomatoes, kalamata olives, garlic, and fresh basil

#### **CHICKEN CACCIATORE (DF)**

Braised chicken thighs in tomato, bell pepper, olives, and white wine sauce

#### **TORTELLINI DI RICOTTA WITH PESTO CREAM (V,CN)**

Tossed with toasted pine nuts and shaved pecorino

### ACCOMPANIMENTS

#### **CHEESE BOARD (V)**

Imported and local fine Italian cheeses

#### **CAPRESE SALAD (V)**

Fresh mozzarella, vine-ripened tomatoes, basil, olive oil, balsamic reduction

#### **FARRO & ROASTED BEET SALAD (V)**

With arugula, citrus vinaigrette, and goat cheese

#### **PANZANELLA SALAD (VE,GF)**

Heirloom tomatoes, cucumbers, red onion, and toasted bread cubes with red wine vinaigrette

#### **ROASTED ARTICHOKE & WHITE BEAN SALAD (VE,GF)**

Tossed with sun-dried tomatoes and parsley

#### **ROASTED SEASONAL VEGETABLES (VE,GF)**

Zucchini, bell peppers, eggplant, and red onions with balsamic glaze

#### **ITALIAN MARINATED FRUIT PLATTER (VE,GF)**

Sliced seasonal fruits with mint and a light Prosecco syrup

Pre-order food and beverages with your server or host.  
**Two forms of payment per party maximum. No separate checks**  
18% gratuity added to all parties of 6 or greater.  
6% Health Mandate added to all checks.  
All food is cooked with Zero Acre Oil.