



FOOTHILLS DINNER BUFFET MENU



\$42
per person

The Executive Chef will pair a seasonal starch & vegetable to compliment your meal. Vegetarian & vegan entrees are available upon request. Your meal includes rolls with butter, regular & decaffeinated coffee, assorted hot teas, fresh brewed iced tea, lemonade, & water service

SALADS

CHOOSE ONE

***Classic Caesar Salad** with Romaine lettuce, parmesan cheese, croutons, & creamy Caesar dressing*

***Ridge Salad** with spring mix, candied walnuts, dried cranberries, & feta cheese, served with our honey mustard vinaigrette on the side*

ENTREES

CHOOSE TWO

***Grilled Chicken** with brown butter, lemons, capers, & parsley*

***Tuscan Bolognese Penne Pasta** with braising greens & roasted peppers*

***Grilled Tri Tip** with creamy horseradish served on the side*

***Baked Polenta** with grilled eggplant, zucchini, & roasted garlic marinara sauce*

***Seared Atlantic Salmon** with soy honey ginger glaze*

***Slow Roasted Pork Loin** with whole grain mustard jus*

DESSERT

CHOOSE ONE

Assorted Cheesecake Slices

Chocolate Decadence Cake

Myer Lemon Tart with raspberry sauce & whipped cream



ALL FOOD & BEVERAGE IS SUBJECT TO 22% SERVICE CHARGE & THEN SALES TAX