



OVERLOOK DINNER BUFFET MENU

\$43
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

Spinach Salad with toasted almonds, fresh strawberries, goat cheese, and raspberry vinaigrette dressing served on the side

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

Caprese Salad fresh mozzarella, sliced tomato, basil, extra virgin olive oil & drizzled with aged balsamic

ENTREES

CHOOSE TWO

Grilled Chicken topped with wild mushroom jus lie
Bruschetta Chicken with fresh basil, tomato, & onion

Four-Cheese Manicotti with marinara cream sauce

Grilled Salmon with creamy dill sauce

Grilled Bistro Filet with garlic aioli

New York Steak with porcini butter & mushroom ragout

DESSERT

CHOOSE ONE

Chocolate Bundt Cake with caramel sauce

Mixed Berry Cobbler with whipped Cream (on side)

New York Cheesecake with berry, chocolate, or caramel sauce

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

