



WHITE RIVER
CONFERENCE CENTER

BUFFET DINNER
SAMPLE MENUS

HORS D'OEUVRES *Assorted Artisan Crust*

MARGHERITA Buffalo mozzarella, roma tomato marinara, basil.

FLAT BREAD Mushroom, caramelized onions, parsley, mozzarella.

FARMER'S Local grilled seasonal veggies, marinara goat cheese.

FOCACCIA Bacon, rosemary, olives atop roma tomato marinara.

SALAD *Choice of two*

BALSAMIC GRILLED VEGETABLE SALAD Pesto vinaigrette.

MANGO PROSCIUTTO SALAD Organic greens, citrus rice wine vinaigrette.

ORANGE WALNUT SPINACH SALAD White balsamic vinaigrette.

CAESAR SALAD House-made crouton. Caesar dressing.

ENTREE *Choice of two*

ENTREES INCLUDE WHITE RIVER SIGNATURE ROLLS, SEASONAL CHEF CHOICE VEGETABLE, STARCH, WATER, AND ICED TEA.

MARINATED SIRLOIN Classic veal bordelaise.

3 BLIND MICE BEER BRAISED BRISKET Served in a natural jus.

WHITE RIVER STUFFED CHICKEN Feta cheese. Fresh herbs and vegetables. Heirloom tomato caper sauce.

FRUTI DI MARE Bucatini pasta, clams, mussels, shrimps, herb white wine sauce.

DOGWOOD CANYON PORK LOIN With fresh herbs. Hint of espresso glaze.

SAFFRON CITRUS GLAZED CHICKEN Roasted airline chicken breast, creamy orzo pasta.

DESSERT *Choice of two*

KEY LIME TART Citrus zest whipped cream.

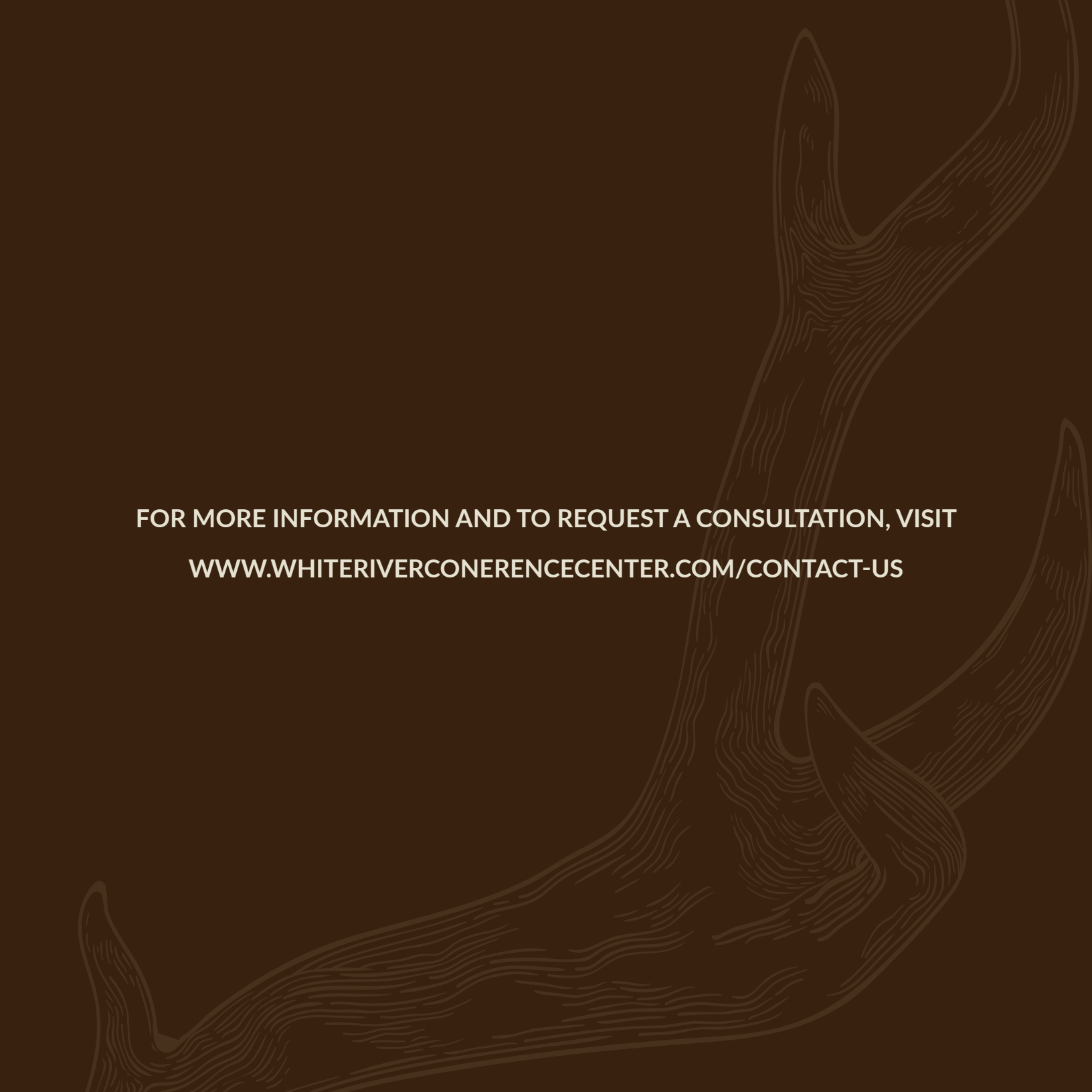
VANILLA BEAN CHEESECAKE

STRAWBERRIES AND CRÈME TRIFLE

CARAMEL APPLE CRUMBLE

COFFEE Freshly ground regular and decaffeinated.

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FOR MORE INFORMATION AND TO REQUEST A CONSULTATION, VISIT
WWW.WHITERIVERCONFERENCECENTER.COM/CONTACT-US