

BUFFET

Please select 2 appetizers, 2 entree salads, 2 pizzas and 1 main with 2 sides.
\$80 per person plus Tax and 20% gratuity.
Additional items can be added at \$15 per item per person.
Please note, parties of 20+ are served buffet style.
Dessert \$11 per person - optional.
Unlimited non alcoholic drinks \$8 per person - optional.
Alcoholic drinks will be charged on consumption.
We do not charge a room rental fee but if you require furniture to be rearranged there will be a \$500 fee.
Food will be served over a 2-hour period.

APPETIZERS

House Made Guacamole (V) – Market avocado, roma tomato, white onion, lime juice, spicy arbol oil, housemade tortilla chips
Spicy Tuna Tostadas – Raw ahi tuna, mashed avocado, watermelon radish, pickled jalapeno, togarashi aioli, ginger-soy
Street Tacos – Beef barbacoa, spicy guajillo salsa, lime crema, pico de Gallo, onion, cilantro
Crispy Fish Tacos – Beer battered and fried line-caught Atlantic cod fillet, cabbage slaw, spicy chipotle aioli, pico de gallo
Wild Shrimp Ceviche – Wild mexican white shrimp, roma tomato, jalapeno, avocado, onion, tostadas
Hummus (V) – Creamy chickpea hummus, chimichurri sauce, housemade flatbread
Nachos – Housemade cheese sauce, beef barbacoa, lime crema, arbol oil, scallions, pico de gallo

MAINS

The Cloverfield Cheeseburger – Fresh ground 100% prime Creekstone beef with tomato, lettuce, pickles, onions, cheddar and our housemade burger sauce.
Crispy Chicken Sandwich – Free-range chicken breast, spicy cabbage slaw, aji-amarillo ranch, toasted sesame honey
Veggie Burger (V) – Black bean and ancho chile with toasted cumin-avocado spread, lettuce, tomato, onions, pickles
Salmon Burger– Faroe island salmon, capers, and green onion with arugula, lemon aioli and potato bun
Salmon – Norwegian salmon filet, quinoa, zucchini, yellow squash, cherry tomatoes, radishes with a lemon vinaigrette and parsley oil
Steak Frites – 7oz prime Creekstone eye of ribeye with chimichurri *+\$18 per person*

FRESH PASTA

Wild Mushroom Linguine (V) – Fresh linguine, chef blend mushrooms, sauce of cream, white wine, garlic, shallot, butter, lemon juice and parmesan. With shaved parmesan and cracked black pepper on top
Pesto Linguine (V)- Fresh basil, pine nuts, parmesan, garlic
Bucatini – Fresh bucatini, farmers market mushrooms, braised short rib ragu, parmesan
Jumbo Shrimp Linguine – Fresh linguine, mexican wild shrimp, parsley, fresno chile, capers, white wine cream sauce

PIZZA 12” Sourdough pizza base with imported Italian San Marzano tomatoes and imported fior di latte cheese

Margherita Pizza (V)– San Marzano tomato sauce, fior di latte, fresh basil, parmesan
Burrata Pizza (V) – Burrata cheese, housemade pesto, roasted cherry tomatoes, arugula, balsamic glaze
Wild Mushroom Pizza (V) – Crimini, enoki and beech mushrooms, taleggio, roasted garlic bechamel
Spicy Calabrese Salami Pizza – San Marzano tomato sauce, fior di latte, julienned soppressata salami
Pepperoni Pizza – San Marzano tomato sauce, fior di latte, pepperoni

ENTREE SALADS

Asian Chicken Salad – Free-range chicken, greens, toasted almonds, haricot verts, tomato, radish, mint, basil, sliced avocado, crispy wonton strips, sweet-n-sour dressing.
House Salad (V) – Mixed greens, cherry tomato, basil, Persian cucumber, carrot coins, shaved radish, oregano-lime vinigrette.
Burrata Salad (V) – Heirloom tomato, pears, burrata cheese, basil, red wine vinagrette dressing and housemade salsa verde
Chopped Salad – Little gem lettuce, free range chicken breast, spicy salami, garbanzo beans, gorgonzola dolce blue cheese, hard boiled egg, tomato-basil vinaigrette.
Caesar Salad – Little gem lettuce, croutons, housemade dressing with anchovies

SIDES

Skinny French Fries
Triple Cooked Chips
Broccolini
Sweet Potato Fries
Baked Mac And Cheese

DESSERT

Warm Chocolate Brownie – Caramel drizzle, vanilla ice cream.
Basque Style Baked Cheesecake