



DINNER BUFFET MENU

\$38 PER PERSON

25 PERSON MINIMUM

- *Per Person Rates Do Not Include Tax, Gratuity or Space Fee** -

APPETIZERS

Select three

Short rib empanada, poblano cream

Crispy calamari, marinara, lemon aioli

Mini house-made pretzel bites, beer mustard

Cozy piggies, chipotle sweet potato sour cream, aleppo chili burnt honey

Tuna tartare, soy, scallions, wonton chips

Chicken satay, coconut curry sauce

Crab salad, peppers, onions, herbs, cucumber

Mini grilled cheese, gruyere, apple butter, balsamic

Flatbread, caramelized onions, taleggio, prosciutto, asparagus

Barbecue short ribs, cilantro chimi churri

Bacon wrapped scallops, lemon garlic aioli

Ratatouille tarts, squash, zucchini, tomato, herbs, goat cheese

Falafel, romesco, queso fresco

House ricotta, honey, grapes, thyme

Jerk shrimp skewers

Devils on horseback, blue cheese, port reduction

Bahn mi spring roll, pickled carrots, jalapeno, sweet and sour

Seared hanger steak, asparagus, smoked tomato vinaigrette

Mushroom arancini, truffle aioli, parmesan

Pizza flatbread

Hummus, vegetables, house-made fry bread

Shrimp hush puppies, creole remoulade



DINNER BUFFET MENU

SALAD

Select One

Triumph House

Mixed greens, red onion, cherry tomatoes, cucumber, white balsamic vinaigrette

Caesar

Romaine, parmigiano reggiano, herbed croutons

Melon

Baby arugula, honey dew, cantaloupe, pineapple, goat cheese, pecan, tomato vinaigrette

Apple

Arugula frisee, dried cherries, almonds, blue cheese, olive oil, balsamic

ENTREES

Select Three

Fish and Chips

Beer battered maine cod, tartar, fries

Chicken Marsala

Wild mushroom, caramelized onion

Salmon

Seared salmon, apple compote, buerre blanc

Orecchiette

Seasonal vegetables, blush or alfredo sauce

Ravioli

Three cheese ravioli, roasted vegetable ragout

Crab Cake

Poblano cream, peppers, pearl onion



DINNER BUFFET MENU

Prime Rib (Choice of Sauce)

-Wild mushroom demi glace-
-Horseradish herb demi-

Zucchini Parmesan

Ricotta, mozzarella, marinara

Coq Au Vin

Braised chicken, carrots, onions, mushroom, red wine

Fresh garden vegetable of the day and roasted herb potato served with all entrees

DESSERT

Select One

Cookie Pie

Chocolate chip cookie, vanilla ice
cream, pie dough

Vanilla Ice Cream

Seasonal berries

Cannoli

Chocolate chip ricotta cream

**Space Fee Dependent on Season, Day of Week, and Time of Day*