



the  
WHITTEMORE  
HOUSE

## Buffet Seated Dinner Menu

### Description

Buffet Seated events are for those who desire a somewhat less formal but still traditional and structured event. The first course is pre-set at the table and the next course is served from a buffet. Wine is served at the table. Cocktail hour precedes the dinner with optional passed or placed food items. A guaranteed guest count is required seven days prior to the event or additional charges may apply.

### Pre-Set First Course (choose one)

*Includes Rustic Rolls and Whipped Butter*

- \*Salad of Field Greens with Balsamic Vinaigrette and Shaved Parmesan
- \*Mixed Field Greens with Raspberry Vinaigrette and Sliced Strawberries
- \*Classic Caesar Salad with Garlic Croutons
- \*Mixed Green with Red Peppers, Hearts of Palm Tossed in Citrus Vinaigrette

### Mains (choose two)

- \*Grilled Breast of Chicken – choice of Wild Mushroom or Citrus Butter
- \*Grilled Atlantic Salmon
- \*Chilled Poached Salmon Filets – choice of Dilled Mustard Sauce or Cucumber Relish
- \*Roast Pork Loin with Caramelized Apple Compote
- \*Carved Top Sirloin of Beef with Portabella Peppercorn and Au Jus Sauce (*Requires Carver, additional \$150.00*)
- \*Carved Beef Tenderloin (\$3.00 extra) (*Requires Carver, additional \$150.00*)

### Accompaniments (choose three)

#### Hot

- \*Herb Roasted New Potatoes
- \*Garlic and Horseradish Mashed Potatoes
- \*Saffron and Asiago Risotto Cakes
- \*Penne Pasta with Mushrooms, Tomatoes, and Basil
- \*Roasted Vegetables with Garlic and Butter
- \*Szechuan Green Beans

#### Cold

- \*Composed Salad with Asparagus, Artichoke Hearts, Cherry Tomatoes, Pine Nuts, Balsamic Vinaigrette
- \*Asparagus and Carrots with Olive Oil and Lemon
- \*Asian Vegetable Slaw
- \*Yukon Gold Potato Salad with Mustard, Scallions, and Bacon
- \*Mediterranean Cous Cous
- \*Fresh Fruit Salad

### Coffee

- \* Freshly Brewed Local Dubuque Regular/Decaf Coffee and Hot Tea

**Price** -----

\$45.00 Per Guest

**Price Includes** -----

- Prices are based on a 3-hour event.
- A choice of one first course, 2 mains and 3 accompaniments from selected menus.
- Regular/Decaf coffee and Hot Tea
- Standard Floor diagram
- Passed hors d'oeuvres or placed food items are available during the cocktail hour for an additional charge.
- We are happy to accommodate most special dietary requirements (*vegetarian, vegan, gluten-free, nut allergies, and lactose intolerance*).

*A 22% service charge is added to final invoice (sales tax charged when applicable).*

*Prices are good for events occurring before December 31, 2020.*