



# PEACOCK GARDEN

RESTO BAR + GRILL

## **Tier One Buffet**

**\$55.00 per person**

Freshly baked European Baguettes

### **Salad**

*Please select two*

Roquefort Cheese & Fresh Pear Salad

*Mixed Greens, Limestone Lettuce, Sundried Cherries, Roasted Walnuts, Port Wine Dressing*

Greek Salad

*Tomato, Cucumber, Peppers, Oregano, Black Olives, Red Wine Vinaigrette, Feta Cheese*

Tuscan Kale Salad

*Organic Lucinato Kale, Parmigiano Reggiano, Caesar Dressing, Sourdough Croutons*

Asian Salad

*Napa Cabbage, Carrot, Baby Bok Choy, Kale, Cilantro, Sesame Seeds, Ginger-Soy Emulsion, Cashews*

### **Main Course**

*Please select two*

Farrotto | Vegan

*Risotto Style Farro with Seasonal Vegetables*

Potato Gnocchi | Vegetarian

*Pesto, Roasted Pine Nuts, Parmigiano Reggiano*

Cacio Pepe - Vegetarian

*Paccheri Pasta, Pecorino Romano, Cacio de Roma Cheese, Tellicherry Black Peppercorn*

Atlantic Salmon (7 oz.)

*Farro Succotash, Green Tomato Jalapeno Relish | All Salmon cooked to medium*

### **Dessert**

Petit Fours

*Assorted Mini Cakes*

*Freshly Brewed Coffee is included*

V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free

**Price Per Person unless noted otherwise, Menu subject to change**  
**Pricing is subject to 9% State Tax, 18% Service Charge and 5% Administrative**



# PEACOCK GARDEN

RESTO BAR + GRILL

## **Tier Two Buffet**

**\$65.00 per person**

### **Salad**

*Please select two*

**Roquefort Cheese & Fresh Pear Salad**

*Mixed Greens, Limestone Lettuce, Sundried Cherries, Roasted Walnuts, Port Wine Dressing*

**Greek Salad**

*Tomato, Cucumber, Peppers, Oregano, Black Olives, Red Wine Vinaigrette, Feta Cheese*

**Tuscan Kale Salad**

*Organic Lucinato Kale, Parmigiano Reggiano, Caesar Dressing, Sourdough Croutons*

**Asian Salad**

*Napa Cabbage, Carrot, Baby Bok Choy, Kale, Cilantro, Sesame Seeds, Ginger-Soy Emulsion, Cashews*

### **Main Course**

*Please select two*

**Farrotto | Vegan**

*Risotto Style Farro with Seasonal Vegetables*

**Potato Gnocchi | Vegetarian**

*Pesto, Roasted Pine Nuts, Parmigiano Reggiano Cheese*

**Organic Chicken Breast**

*Salsa Verde, Charred Scallions | Served with Fingerling Potatoes*

**Atlantic Salmon (7 oz.)**

*Farro Succotash, Green Tomato Jalapeno Relish | All Salmon cooked to medium*

**Beef Tenderloin (8 oz.)**

*Mushroom Sauce | All Steaks cooked to medium | Served with Broccoli and Mashed Potatoes*

### **Dessert**

**Petit Fours**

*Assorted Mini Cakes*

*Freshly Brewed Coffee is included*

V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free

**Price Per Person unless noted otherwise, Menu subject to change  
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