

SILVER CLOUD
HOTELS

Dinner Buffet

The Market Table

Build Your Own Dinner

MINIMUM OF 20 PEOPLE

Served Buffet Style

Includes: House-Brewed Iced Tea, Assorted Sodas, Sparkling Bottled Water, Sparkling Flavored Water & Infused Water station.

Gluten-free & Vegan options available upon request, may incur additional charges.
Events fewer than 20 people will be offered an alternative menu.
Buffets are offered at per-person rate for a duration of two hours.

THE ESSENTIAL | $94.00 PER PERSON

MINIMUM OF 20 PEOPLE

SELECT ONE STARTER

ONE ENTRÉE + VEGETARIAN ENTRÉE

(NO SUBSTITUTION FOR VEGETARIAN SELECTION)

ONE ACCOMPANIMENT

ONE DESSERT

THE FAVORITE | $113.00 PER PERSON

MINIMUM OF 20 PEOPLE

SELECT TWO STARTERS

TWO ENTRÉES

TWO ACCOMPANIMENTS

ONE DESSERT

V - Vegetarian | V+ Vegan | GF - Avoids Gluten | NF - Avoids Nuts

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A taxable 23% service charge & 10.55% sales tax will be applied to all food & beverage prices. Prices are subject to change without notice.
DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although items are labeled as avoid gluten & avoids nuts, we are not a gluten free or nut free facility.

Starter Selections

Enhance your package with an additional starter for $8 per person | per selection
MINIMUM OF 20 PEOPLE

Classic Caesar *NF*
hearts of romaine, parmesan cheese, focaccia croutons, caesar dressing

Chopped *NF, GF*
lil gems, salami, provolone, grape tomatoes, marinated artichokes, cucumbers, white balsamic vinaigrette

Greens *GF, V*
cherry tomatoes, crisp apples, pumpkin seeds, feta cheese, citrus vinaigrette

Baby Spinach *GF, V*
fresh strawberries, cherry tomatoes, toasted almonds, goat cheese, balsamic vinaigrette

Beets *GF, V, NF*
arugula, beets, pickled red onions, pumpkin seeds, orange segments, goat cheese, citrus vinaigrette

Pasta Salad *GF, V, NF*
mini bocconcini, cherry tomatoes, olives, red onions, banana peppers, basil vinaigrette

Elote Salad *GF, V, NF*
roasted corn, sour cream, paprika, cilantro, cumin, cotija cheese

Roasted Tomato Soup *GF, NF, V*
roma tomatoes, basil, garlic, olive oil, cream

Minestrone Soup *NF, V+*
cannellini, tomatoes, zucchini, pasta, thyme

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Entrées Selections

Enhance your package with an additional entree for $10 per person | per selection
MINIMUM OF 20 PEOPLE

Roasted Salmon *GF, NF*
confit herbed tomatoes, citrus buerre blanc

Tea-Brined Boneless Pork Chop *GF, NF*
apple-bourbon glaze

Grilled Bone-In Cornish Game Hen *GF, NF*
honey chipotle bbq

Blackened Skirt Steak *GF, NF*
chimichurri

Grilled NY Strip *GF, NF*
rosemary au jus **+$10.00 per person**

Eggplant Parmesan *NF, V*
tomato basil sauce

Pesto Fettucine Primavera *NF, V*
charred asparagus, green beans, roasted tomatoes

Sweet Potato and Black Bean Enchilada *NF, V*
salsa verde

Gnocchi *NF, V*
wild mushroom ragout

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Accompaniment

Enhance your package with an additional accompaniment for $8 per person | per selection

MINIMUM OF 20 PEOPLE

Crispy Brussel Sprouts *NF, V, GF*
balsamic reduction, parmesan cheese

Rice Pilaf *NF, V, GF*
caramelized onions, fresh herbs

Root Vegetable Medley *NF, V+, GF*

Grilled Polenta Cakes *NF, V, GF*

Rosemary Fingerling Potatoes *NF, V+, GF*

Green Beans *NF, V+, GF*
garlic, crispy onions

Desserts Selection

Enhance your package with an additional desserts for $6 per person | per selection

Tiramisu *NF, V*
espresso drenched cake, mascarpone cheese & cocoa

Chocolate Truffle Torte *GF, NF, V*
fresh berries

New York Style Cheesecake *NF, V*
mixed berry coulis

Caramel-Apple Bread Pudding *NF, V*
creme anglaise

Ghirardelli Brownie Shooter *NF, V*
salted caramel, chantilly cream

Freshly Baked Cookies *V*
choose one:

- chocolate chip
- white chocolate and macadamia
- oatmeal

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