

## DINNER BUFFETS

### **PACIFIC RIM BUFFET**

#### **Vietnamese Style Hot Pot**

Rice noodle, roasted mushrooms, scallion, Thai basil, sambal, hoisin, mung bean sprouts, fresh coriander, lime-peppered ginger beef broth (can be substituted with vegetarian broth)

#### **Thai Peanut Chopped Salad**

Napa and purple cabbages, bok choy, peppers, pickled carrot and onion, roasted peanuts, sesame, daikon, scallion, roasted peanut-red curry vinaigrette

#### **Papaya Mango Salad**

Mint, basil, cilantro, carrot, cracked pepper, grilled red onion, bamboo shoot, hearts of palm, sweet citrus rice wine vinaigrette

#### **Sweet Chili Glazed Chicken Thighs**

Scallion vinaigrette, grilled broccoli, toasted cashews

#### **Korean BBQ Short Ribs**

Garlic, ginger, lemongrass and chili marinade, traditional Korean BBQ rub

#### **Pineapple and Toasted Coconut Fried Rice**

With crispy fried shallots

#### **Medly of Roasted Bok Choy Broccolini and Caramelized Eggplant**

Sesame hoisin glaze

#### **Coconut and Toasted Ginger Panna Cottas**

Sweet sesame brittle

#### **Yutiao**

Sugar dusted Chinese-style doughnuts

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## DINNER BUFFETS CONTINUED

### **SUPER FOODS BUFFET**

**Spinach and Kale Salad**  
Roasted beets, apricots and red onions

**Assorted Fresh Berry Display**  
With kiwi

**White Lentil, Artichoke and Avocado Salad**  
White wine and herb vinaigrette

**Pan Seared White Fish with Lemon**  
White grape sauce, tomato and hearts of palm salsa

**Almond Crusted Stuffed Turkey Breast**  
Stuffed with apricot-flax risotto, raspberry-balsamic jus, sautéed Brussels leaves

**Caramelized Cauliflower and Grilled Asparagus**

**Roasted Garlic and Sweet Potato Purée**

**Brown Rice Pilaf**  
Roasted bell pepper and feta cheese

**Multigrain and Whole Wheat Rolls**

**Flourless Chocolate Torte and Banana Cream Pie**  
Blackberry cream

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**SOUTHERN COMFORT**

**Ham-Cannellini Bean Soup**  
Rosemary

**Charcuterie Display**  
House made pickles

**Arugula Salad**  
Eggs, tomato, onions, cabbage, pepatoches, with peach vinaigrette

**Black-Eyed Pea Salad**  
Chips

**Traditional Buttermilk Fried Chicken**

**Brunswick Stew**  
Smoked pork, corn, onions and BBQ

**House Made Jumbo Meatballs**  
Pan gravy

**Fried Green Tomatoes**  
Roasted sunchokes

**Braised Collard Greens**  
Tomatoes

**Pimento Cheese Hushpuppies**

**Creamed Rice**  
Green peas and fennel

**Buttermilk Cheese and Scallion Biscuits, and Cornbread**  
Sweet whipped butter and benedictine dip

**Kentucky Bourbon Pecan Pie, Pig Pickin' Cake, Peach Cobbler**

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### **MILLER TIME**

#### **Beer Cheese Soup**

#### **Chopped Salad**

Red onion, cucumber, tomatoes, garbanzo beans, bacon, parsley, black olives, mustard champagne vinaigrette

#### **Three Cabbage Coleslaw**

#### **Make your own Miller Time Burger**

Pepper bacon, grilled onions, Wisconsin cheddar, gardeniere relish, house made bistro sauce, ketchup and mustard

#### **Grilled Salmon**

Peppered bacon, tomato, spinach, and lemon-garlic remoulade

#### **Pork Loin**

Basted with house made honey mustard and sautéed onions

#### **Crispy Potato Pancakes**

#### **Roasted Portabellas, Broiled Tomatoes**

Parmesan and roasted red peppers

#### **Chocolate Fudge Cake and Crème Brûlée Cheesecake**

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### THE CHOPHOUSE

#### Iceberg Blue Salad

Bacon, tomato, eggs, onion, and bleu cheese with herb vinaigrette and house made creamy bleu cheese dressing

#### Marinated Shrimp and Calamari Salad

Lemon, capers, tomatoes, pepperoncini and mustard

#### Traditional Caesar Salad

Shaved Parmesan and homestyle buttered croutons with creamy Caesar dressing

#### Grilled Salmon Sides

Lime and cilantro buerre blanc

#### Roasted Frenched Chicken Breast

Our exclusive poultry spice rub, roasted garlic and peppercorn pan jus

#### Slow Roasted Prime Rib of Beef

Sautéed mushrooms and Béarnaise infusion

**Garlic Mashed Potatoes, Green Beans, Creamed Corn, Sundried Tomato and Olive Ciabatta Bread Loaves**

**Carrot Cake and Mini Caramelized Flan**

### UPGRADE THIS BUFFET WITH:

**Lobster Mac 'N' Cheese**

**Shrimp Cocktail**

**Crab Cake**

**Grilled Filet Instead of Prime Rib**

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