



## THE RALEIGH

### **Raleigh Buffet Dinner**

*Includes assorted warm rolls and our Raleigh spread*

#### **Appetizers**

*(Please, select two of the following)*

Grilled Artichokes, Olive Oil, Lemon Juice and Basil Aioli  
Duck Confit Salad with Frisee, Sour Cherries and Sherried Shallots  
Bibb Lettuce Salad, Shaved Fennel, Chives and Dijon Vinaigrette  
Goat Cheese, Roasted Tomato and Onion Tart  
Roasted Tiger Prawns with Pea Shoot Salad and Tarragon Sauce  
Fresh Seasonal Ceviche Mixto with Citrus Vinaigrette  
Haricot Vert, Grape Tomatoes, Fresh Fontina Cheese with Dijon Vinaigrette

#### **Entrees**

*(Please, select three of the following)*

Seared Cobia in a Coconut Curry Broth  
Teriyaki Glazed Roasted House Smoked Salmon  
Malanga Gnocchi with Pea Tendrils and Shaved Manchego  
Tenderloin of Pork Encebollado  
Roast Rack of Lamb with Barley Pilaf and Natural Au Jus  
Seared Prime NY Strip Steak Au Poivre  
Aji de Gallina, Braised Free Range Chicken with Aji Amarillo Chile

#### **Sides**

*(Please, select one starch and two vegetables)*

Asparagus, Black Olive Oil  
Sugar Snap Peas, Butter and Mint  
Buttered New Potatoes with Herbs  
Jasmine Rice  
Haricot Vert with Almonds and Sage Vinaigrette  
Yukon Potato Mash  
Baby Carrots, Butter and Thyme  
Roasted Corn Off the Cob with Chile, Lime and Parmesan  
Purple Peruvian Potatoes

#### **Sweet Share Table**

Assorted Fruit Tarts, Profiteroles, Homemade Brownies, and Cookies  
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
(Available upon Request)

**\$95++ per guest**  
**Minimum 25 Guests**