

# Dinner Buffets

EMERALD DOWNS

All dinner buffets include buffet china, silverware, linen, no-host cocktail service, coffee and tea service.  
Minimum of 50 guests, 35-49 add 2.50 per person

 Gluten-free menu without bakery rolls. Vegetarian selections available upon request.

## PLANK ROASTED SALMON WITH EVERYTHING BAGEL CRUST & HAND-CARVED NEW YORK STRIPLIN WITH HORSERADISH CREAM

Roasted garlic Yukon potatoes served with seasonal buttered vegetables, Arcadian greens salad with caramelized walnuts, dried cranberries, Gorgonzola cheese and choice of dressing, fresh fruit medley, assorted bakery rolls & butter. 40.95

## SLICED MARINATED FLANK STEAK WITH ONION JUS & MANDARIN CHICKEN

Steamed Basmati rice served with fresh and marinated vegetable tray with Ranch dip, Greek salad with fresh Romaine, olives, Feta, peppers and balsamic vinaigrette, fresh fruit medley, and assorted bakery rolls. 31.95

## SAUSAGE RICOTTA LASAGNA & ARTICHOKE CHICKEN PICCATA

Caesar salad accompanied by seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls and butter. 29.95

## GARLIC HERB ROASTED CHICKEN & MARINATED TRI TIP WITH HORSERADISH CREAM

Steamed Yukon potatoes accompanied by Emerald green salad with choice of dressings, seasonal buttered vegetables, fresh fruit medley, and assorted bakery rolls. 33.95

## SMOKED BBQ BEEF BRISKET & HOME-STYLE CHICKEN TENDERS WITH PEPPER HONEY DRIZZLE

Mashed potatoes and gravy accompanied by BLT chop salad, housemade potato chips and dip, fresh and marinated vegetable tray with Ranch dip, sliced watermelon, and assorted bakery rolls. 30.95

## STEAK & CHICKEN FAJITAS

Steak and shredded chicken served with warm tortillas, sweet peppers, onions, salsa, mexi slaw, cheese, limes, mini chicken tamales, cilantro rice, charro beans, house fried tortilla chips with salsa, guacamole, and hot nacho cheese, lime and chile spiced melon and pineapple. 27.95

## HOT CARVED SAMMIES

Roasted turkey and marinated tri tip served with loaded tots, chicken and white bean chili, Emerald green salad with choice of dressings, mustard potato salad, sliced watermelon tray, condiments (shredded lettuce, tomato, pickles, mustard, mayo, horseradish cream), assorted breads & rolls, and fresh baked cookies. 27.95

## HAND-CARVED NEW YORK STRIPLIN WITH HORSERADISH CREAM & CHICKEN MARSALA

Accompanied by garlic mashed potatoes, Arcadian greens with white cheddar, candied walnuts and dried cranberries with choice of dressings, seasonal buttered vegetables, fresh fruit medley, and assorted bakery rolls. 35.75

## DESSERTS

Cookies .....	24.00 per dozen
Nanaimo Bars .....	32.00 per dozen
New York Cheesecake w/ Mixed Berry Sauce .....	95.00 (20 servings)
Chocolate Layer Cake .....	130.00 (30 servings)
Harvest Carrot Cake .....	130.00 (30 servings)

A 20% service charge and sales tax will be applied to food and beverage.

Service charge consists of 13.5% gratuity for event staff and 6.5% event production costs.



# Plated Dinners

EMERALD DOWNS

Plated dinners include choice of salad and are served with Chef's choice starch and vegetable. Table linens, china, silverware, no-host bar service, coffee and tea service are included in per person pricing.

You may select up to two entrées, both priced at higher price of the two selections (Minimum 25 guests).

Dietary Requirements: Gluten Free or Vegetarian do not count toward the two entrees

## CHOICE OF SALAD

### EMERALD MARKET GREEN SALAD

Dried Cranberries, Toasted Almonds, Beecher's Cheese, Cider Vinaigrette

### CRISP ICEBURG WEDGE

Candied Bacon, Tomato, Blue Cheese, Buttermilk Dressing

### BABY GREENS

Candied Walnuts, Goat Cheese, Apple, Balsamic Vinaigrette

### CLASSIC CAESAR SALAD

Topped with Parmesan Frico

## ENTRÉE

You may select up to two entrées, priced at higher price of the two selections.

Dietary Requirements: Gluten Free or Vegetarian requests do not count toward the two entrees.

## BEEF/PORK

7oz Tenderloin Filet topped with Brandied Peppercorn Sauce.....	38.00
Braised Boneless Short Ribs with Ale Gravy .....	31.00
Cider Brined Bone-In Pork Chop topped with Roasted Apples and Cider Jus .....	33.00
8oz Top Sirloin topped with Brandied Peppercorn Sauce.....	40.00

## SEAFOOD

Seared Ling Cod topped with Romesco Sauce .....	32.00
Grilled Mahi Mahi topped with Smoked Tropical Salsa .....	31.00
Seared Halibut topped with Mushroom Ragu .....	37.00
Seared Atlantic Salmon topped with Citrus Butter Sauce .....	34.00

## CHICKEN

Seared Herb Chicken Breast topped with Lemon-Artichoke Relish .....	28.00
Marinated Grilled Chicken Breast topped with Caramelized Onion Jus .....	27.00
French Cut Chicken Breast topped with Balsamico Demi Glace .....	28.00
Fontina and Apple Stuffed Chicken Breast topped with Dijon-Cider Sauce .....	29.00

ADD A SHRIMP SKEWER • 6.00 per person

## DESSERT

Choose one • 7.00 per person

Chocolate Dipped Strawberry with NY Cheesecake topped with mixed berries

White Chocolate Raspberry Mousse Cake

Chocolate Ganache Torte

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will be applied to food and beverage.

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event staff and 6.5% event production costs.

