

Provance
Buffet

Fresh Baked Wheat and Baguette Breads with Butter

Traditional Caesar Salad

with Inn-Made Caesar Dressing and Garlic-Parmesan Croutons

Rosemary-Roasted Leg of Lamb

with Mint Demi-Glace and Kalamata Rosemary Rolls

Classic Coq Au Vin Chicken Recipe

with Sautéed Mushrooms, Smoked Bacon, and Burgundy Wine

Pesto-Roasted New Potatoes

***Seasonal Balsamic Grilled and
Chilled Vegetables***

Smoked Bacon and Onion Sautéed Green Beans

Raspberry and White Chocolate Mousse Parfait

*Plateware, Silverware, Glassware and Linens: Avg. \$2 per setting
Labor Charges: \$100 per Server / Shift. Delivery \$50-\$75 / Rogue Valley*