

Grand Buffet



BUTLERED HORS D'OEUVRES

*Visualize crisp, energetic, servers, smartly attired in tuxedo style uniform
Moving cheerfully and professionally among your guests with trays,
Baskets and platters offering made from scratch delicacies*

Smoked Chicken Canapés

*Smoked chicken accented with roasted red peppers and walnuts
Served on a delicate Belgian Endive leaf*

Portabello Mushroom Crostini

*Hearth baked grilled rustic sourdough bread
Topped with a blend of julienne wild and domestic mushrooms
Sautéed in vermouth, shallots and heavy cream*

Grilled Polenta Diamonds

*Topped with roasted plum tomatoes, Caramelized sweet onions,
Slivers of marinated buffalo Mozzarella and fresh basil*

Greek Pita Wedges

*Pita rounds topped with feta cheese, crushed walnuts, fresh rosemary,
And Greek sausage, baked crisp and bubbly
Served in tiny “pizza-like” wedges*

STATIONARY HORS D'OEUVRES

Select Three

Sun Dried Tomato Pesto Torta

*Layers of Basil pesto, sun dried tomatoes and pine nuts
In a rich creamy spread
Offered with French Bread Medallions*

Roasted Ratatouille Dip

*Eggplant, Zucchini, red pepper, garlic, and tomatoes
Give this dip its Mediterranean flair
Served with toasted pita chips and flatbreads*

Baked Brie En Croute

*Ripe, double cream Brie stuffed with apples, walnuts, brown sugar & Raisins
Baked in Homemade Puff Pastry*

Smoked Salmon Terrine

*Smoked Norwegian Salmon layered with Chevre and cream fraiche
Beautifully presented with caviar, chopped egg, and minced onion
Offered with Carr's wafers and cocktail breads*

Country Pate'

*Rustic countryside pate' studded with toasted pistachio nuts and dates
Served with coarse Old World bread medallions*

Cured Norwegian Smoked Salmon

*Prepared in house varieties include" Tequila, cilantro and jalepeno,
Lemon & dill, orange and dill, vodka or gin, Cherry, kirsch & pecans,
Rosemary & mint, or garlic and pepper
Offered with a variety of cocktail breads
Beautifully presented and garnished*

Citrus Marinated Lobster Medallions

Perched atop a taro root tart heightened by an olive essence

Fresh Veggie Dipper

*Crisp and colorful, raw and blanched vegetables
Served in a magnificent cascading arrangement
Great for dipping with homemade spinach dip*

And Special sun dried tomato dip

Italian Market Display

A bountiful display featuring:

*Marinated mushrooms, artichoke hearts, roasted red peppers,
Pesto infused buffalo mozzarella balls, roasted red pepper tortellini bites,
Cubes salami, pepperoni, imported ham, Pecorino Romano cheese
Olive tapenade, tomato basil Bruschetta and blanched asparagus
Offered with rustic Italian breads, crostini
Grissini and assorted hearth baked foccaccias*

Japanese Sushi

*Assorted Nori rolls seafood and vegetarian sushi
Accented with flavorful red caviar*

Chicken Saltimbocca

*Chicken breast layered with fontina cheese and prosciutto ham
Artfully sliced into bite size medallions
Served on herbed toast points
Accented with a basil pesto cream sauce*

Savory Smoked Salmon Cheesecake

*A decadently rich cheesecake loaded with
Smoked salmon, dill and a hint of lemon
Baked into a sesame breadcrumb crust
Served with assorted gourmet table wafers*

Please Select Service Style

Grand Buffet , American Service, French Service

Mixed Green Salad

*Romaine & Green leaf lettuce tossed with sliced strawberries, mandarin oranges,
And toasted pine nuts tossed in a light raspberry vinaigrette*

(Choice of two entrees from the following)

Citrus Marinated Porkloin

*Grilled to perfection, expertly carved tableside
Offered with a papaya mango relish or a chili coconut chutney*

Lemon Chicken

*Boneless, skinless, chicken breasts presented resting temperature on a bed of fresh herbs
Accented with a wonderful white wine lemon au jus*

Marinated Grilled Chicken

*Served resting temperature on a beautifully garnished platter
Presented with a trio of relishes including:
Nectarine red onion, cilantro lime, roma tomato
And Rocotillo mango relish*

Stuffed Beef Tenderloin

*Filet of beef butterflied and stuffed with wilted spinach, roasted red peppers,
Caramelized shallots and pencil thin asparagus
Complimented with sun dried tomato herb pesto
Or chive remoulade*

Neptune's Treasures

*Grilled scallops, calamari and jumbo fresh water prawns
Marinated in an Asian vinaigrette accented with fresh ginger
Nestled atop a bed of whole wheat Soba noodles
Accented with red pepper, scallions, water chestnuts,
Snow peas and toasted sesame seeds*

Haricot Vert Salad

*French style green beans slightly blanched until al dente
Tossed in a tarragon vinaigrette
Accented with toasted walnuts*

Herbed Rice Salad

*Long grain wild rice tossed with a trio of sweet bell peppers
And a shallot herb accent*

Blood Orange, Fresh Mozzarella and Vidalia Onion Salad

Served in a balsamic vinaigrette

Gourmet Bread Basket

*Offering made from scratch tomato basil focaccia,
Rosemary breadsticks and an assortment of hearth baked Bistro rolls
Sweet creamery butter*

Beverage Service

Premium Open Bar

*All standard drink mixers, ice, cooling tubs,
Bar Fruit, Beverage napkins and bar snacks*

Dessert Service

French and Belgian Pastries



*To include Jumbo Driscoll covered strawberries, fruit tartlets,
Chocolate mousse tarts, chocolate chip cannolis and custard filled profiteroles*