

Buffet MENU FOUR

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Fresh Bread

An Artisan Bouquet of assorted rolls and fresh Baguette

Butter Lettuce Salad

Bib Lettuce, Grape Tomatoes, Grated Feta, Raspberry Vinaigrette

Caesar Salad

Oven Dried Asiago, Roast Garlic dressing, Crisp Romaine, Focaccia Croutons

Jerusalem artichoke and Chickpea Salad

Charred Artichokes, Chickpeas, Pearl Bocconcini, Roma Tomatoes, Fresh Herbs and Scallion Oil

Grilled Mushroom and Goat Cheese Salad

Grilled Portabella, Shitake and White Mushrooms, Balsamic Dressing and Roast Bell Peppers

Tiger Prawns and Calabrese

Tarragon Prawns, Spicy Salami, Sun Dried and Roma Tomatoes, Shaved Parmigiano-Reggiano

West Coast Seafood Mirror

A Trio of Roast, Smoked and Candied Sockeye Salmon, Pacific Baby Shrimp and Poached Asparagus

Roast Baby Potatoes

A Potato Trio with fresh Oregano, Lemon and coarse Sea Salt

Garden Medley

Honey Glazed Seasonal Vegetables

Basmati Rice

Steamed Rice infused with Kefir Lime and Lemongrass

Baked Red Snapper

Sun-dried Tomatoes, Capers, Artichokes

Roast Chicken Breast

Double Smoked Bacon, Sauté Leeks and Pearl Onions

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Roast Beef

Paprika and thyme dry rub, Served with Pan Au Jus & Horseradish

Dessert Buffet

Display of Seasonal Fresh Fruit, European Cheese Board, Assorted Cakes and Flans