

Buffet M E N U T H R E E

Fresh Bread

An Assortment of French, Whole Wheat, Sourdough and Multi Grain Artisan Rolls

Baby Lettuce and Feta Salad

Grape Tomatoes, Cucumbers and Candied Walnuts with Raspberry Vinaigrette

Caesar Salad

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

Grilled Mushroom and Goat Cheese Salad

A Selection of Grilled Artisan Mushrooms with Balsamic Vinaigrette and Roasted Peppers

Orzo Salad

Roasted Garlic, Peppers, Onions, Olive Oil and Reduced Balsamic

West Coast Seafood Mirror

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

Roast Baby Potatoes

Red and Yellow Potatoes with Pearl Onions, Butter and Fresh Herbs

Basmati Rice

Steamed Rice infused with Kaffir Lime and Lemon Grass

Pan Seared Rock Fish

In a Lemon Dill Cream Sauce

Garden Medley

Honey Glazed Seasonal Vegetables

Roast Chicken Breast

Sautéed Leeks and Pearl Onions

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