

Buffet MENU TWO

Fresh Bread

French and Whole Wheat Artisan Rolls

Mixed Valley Greens

Firefighters Balsamic Vinaigrette and Ranch Dressing

Shrimp Caesar Salad

Roast Garlic Dressing, Herb Croutons, Asiago Cheese

Marinated Vegetable Salad

Seasonal Vegetables, Artichokes, Olives, Onions and Roasted Garlic

Orzo Salad

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

Garden Medley

Honey Glazed Seasonal Vegetables

Roasted Baby Potatoes

Red and Yellow Potatoes with Butter and Fresh Herbs

White Wine & Pesto Pasta

Peppers, Onions, Sun-Dried Tomatoes and Olives in a Cream Sauce

Roasted Chicken

Kalamata Olives and Tomatoes

Roast Beef

Paprika and Thyme Dry Rub, served with Pan Au Jus & Horseradish

Dessert Buffet

Display of Fresh Fruit, Assortment Cakes and Flans

