

# *Buffet* **MENU THREE**

## *Fresh Bread*

French and Whole Wheat Artisan Rolls

## **Choice of salad:**

### *Baby Lettuce Salad*

Feta, Grape Tomatoes, Cucumbers and Candied Walnuts with Balsamic Vinaigrette

or

### *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

### *Seasonal Vegetables*

A variety of Honey Glazed Roasted or Sautéed Vegetables with Tomatoes and Onions

### *Roast Chicken Breast*

Sautéed Leeks and Pearl Onions

### *Roast Beef*

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

### *Dessert Buffet*

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

