

Buffet MENU ONE

Fresh Bread

French and Whole Wheat Artisan Rolls

Choice of one:

Baby Lettuce Salad

Feta, Grape Tomatoes, Cucumbers and Candied Walnuts with Sundried Tomato and Ranch

or

Caesar Salad

Roast Garlic Dressing, Herb Croutons, Asiago Cheese

or

Edamame & Corn Salad

Onions, Peppers, Chick Peas in a House Made Vinaigrette

Choice of sides – one:

Roast Baby Potatoes

Red and Yellow Potatoes with Butter and Fresh Herbs

or

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

or

Sun Dried Tomato and Pepper Pasta

A Tomato Basil Sauce with Asiago Cheese

Choice of entrée – one:

Roasted Chicken

Infused with Fresh Herbs, Lemon and a Trio of Peppercorns

or

Roast Beef

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

or

Salmon

Wild Salmon with a Dill Cream Sauce

Fruit Mirror

Display of Seasonal Fresh Fruit

Dessert Mirror

An Assortment of Finger Sized Cakes