

Buffet MENU THREE

Fresh Bread

French and Whole Wheat Artisan Rolls

Choice of three:

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

or

Grilled Mushroom and Goat Cheese Salad

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

or

Orzo Salad

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

Choice of three:

Roast Baby Potatoes

Red and Yellow Potatoes with Pearl Onions, 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 three:

Roast Chicken Breast

Sautéed Leeks and Pearl Onions

or

Roast Beef

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

or

Salmon

Wild Salmon with a Dill Cream Sauce

or

West Coast Seafood Mirror

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

Dessert Buffet

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

*Menu can be adjusted, pricing may vary. Please let us know of an allergies or dietary concerns.