

Elegant Buffet

Choice of Two of the Following:

Grilled Sliced Steak au Jus

Seared in seasonings with Olive oil finished in the oven and topped with peppercorn drizzle

Lemon Basil Chicken

Boneless breast of chicken with lemon pepper, fresh basil drizzle

Poached Salmon Provencal

Filet of salmon on a bed of ripen tomatoes, shallots, fresh bouquet of fresh basil, chives and tarragon, Olive oil and zest of lemons

Sliced Roasted Pork Loin with Spiced Apricot Sauce

A simple blend of Dijon mustard with apricot preserves with a hint of Balsamic vinegar and brown sugar

Grilled Portobello Mushrooms (vegetarian)

Choice of Two of the Following Side:

Garlic Herb Whipped Mashed Potatoes and Savory Gravy

Oven Roasted New Potatoes with Garlic and Rosemary

Three Rice Pilaf

Seasonal Vegetable Medley

Butterscotch and Black Pepper Baby Carrots

Quick Sauteed Zucchini with Sundried Tomatoes and Fresh Basil

The Following Included on the Buffet:

Organic Spinach Salad

Orange segments, red onion ringlets and toasted almonds with white zinfandel balsamic vinaigrette

Freshly Baked Dinner Rolls with Butter Pats

Tray Passed and Stationary Hors D'oeuvres Options

Choose Up to Three Selections:

Cocktail Meatballs

Choice of barbecue, teriyaki, marinara or curry style

Tokyo Stixs

Ribbons of chicken breast and green onions marinated in teriyaki sauce and grilled to perfection

Chicken Cordon Bleu Minis

Pastry puffs stuffed with Swiss cheese, chicken and ham served with honey mustard

Sassy Samosas

Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry

Bruschetta

Chopped Roma tomatoes, garlic, Olive oil and chiffonade fresh basil served with toasted baguettes

Fruit & Cheese Platter

A selection of domestic cheeses garnished with fresh fruits and table crackers

\$24.95 per Person

Subject to 18% Service Charge Plus Local Sales Tax