

# Lavish Buffet

## Choice of Two of the Following:

Grilled Sliced Steak Diane

*Pan seared in seasonings with butter and Olive oil finished in the oven and drizzled with mushroom Cognac sauce*

Chicken Dijon

*Boneless breast of chicken with shallots, fresh tarragon and parsley with Dijon mustard and hint of cream*

Seared Ahi Tuna Medallions with Wasabi Ginger Glaze

*Painted with marmalade with soy sauce, wasabi and ginger with chopped cilantro*

Sliced Roasted Pork Loin with Balsamic Glazed Peach Sauce

Polenta Rustica (vegetarian)

*Rounds of Parmesan polenta topped with sautéed wild mushrooms, marjoram, Marsala and hint of cream*

## 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

Seasoned Brittany Medley

Butterscotch and Black Pepper Baby Carrots

Quick Sauteed Zucchini with Sundried Tomatoes and Fresh Basil

Quick Sauteed French Beans & Zucchini with Pine Nuts

## The Following Included on the Buffet:

Mixed Field Greens Salad

*Seasonal fruit, candied walnuts and Bleu cheese crumbles with raspberry honey vinaigrette*

Freshly Baked Dinner Rolls and Artisan Rustic Breads with Butter Pats

## Tray Passed and Stationary Hors D'oeuvres Options

### Choose Up to Three Selections:

#### Fruit & Cheese Platter

*A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts and gourmet crackers, flatbread crackers and Lavosh*

#### Chix Stix

*Chicken breast flavored with lemon and garnished with snow peas on sticks*

#### Ahi Yakitori

*Seared skewered Ahi tuna drizzled with Q-sabi sauce (creamy sauce of wasabi and cucumbers)*

#### Artfully Displayed Steak OR Chicken Satay (OR Combo)

*Marinated in a blend of coconut milk and spices beautifully displayed on fresh pineapple stems served with spicy peanut sauce*

#### Lime Jalapeno Hummus

*A blend of pureed chick peas, jalapenos, cilantro and lime juice crowned with pita wedges*

#### Italian Batons

*Plump grape tomatoes with fresh Mozzarella skewers drizzled with Balsamic glaze*

**\$29.95 per Person**

**Subject to 18% Service Charge Plus Local Sales Tax**