



# LAVISH RECEPTION BUFFET

## HORS D' OEUVRE RECEPTION

*Choice of Three Appetizers:*

### INTERNATIONAL CHEESE BOARD

A SELECTION OF IMPORTED WHOLE CHEESES GARNISHED WITH FRESH SEASONAL FRUIT AND FLATBREAD CRACKERS

### MARINATED GOAT CHEESE

INFUSED OLIVE OIL FLAVORED WITH GARLIC, BASIL, PEPPERCORNS SERVED WITH IMPORTED CRACKERS

### SORRY CHARLIE!

SEARED AHI TUNA ON CRISPY WONTON WITH GINGERED FLAVOR MAYONNAISE

### SUSHI MADNESS

AN ASSORTMENT OF ARTFULLY DISPLAYED ROLLED SUSHI (COOKED) COMPLETE WITH THE TRADITIONAL CONDIMENTS: WASABI, PICKLED GINGER AND SOY SAUCE

### SHAKEN NOT STIRRED" SHRIMP MARTINIS

PLUMP SHRIMP WITH HOUSE MADE PICO DE GALLO, AVOCADOS, SPICY COCKTAIL SAUCE SERVED IN DISPOSABLE MARTINI GLASSES

### CLASSIC SHRIMP COCKTAIL

CHILLED SHRIMP SERVED WITH SPICY COCKTAIL SAUCE AND LEMON WEDGES~CHOICE OF KABOB STYLE OR ICE BOWL DISPLAY

### SMOKED SALMON

SERVED ON TOASTED BAGUETTES WITH WHIPPED CREAM CHEESE, CAPERS AND CHOPPED BERMUDA ONION OR PLATTER STYLE

### OSCAR NOMINEE

SLICED STEAK WITH SWEET CRABMEAT AND ASPARAGUS WITH DOLLOP OF HOLLANDAISE SAUCE SERVED ON SPOONS

### STEAK `EM SHOOTERS!

CUBED GRILLED STEAK WITH HOUSE MADE PICO DE GALLO, AVOCADO, SPICY COCKTAIL SAUCE IN DISPOSABLE SHOT GLASSES

### STEAK OR CHICKEN SATAY

SKEWERED MARINATED IN A BLEND OF COCONUT MILK AND SPICES AND GRILLED TO PERFECTION SERVED WITH SPICY PEANUT SAUCE

### MONEY BAGS

LITTLE BAGS FILLED WITH SHRIMP, FISH, PEAS AND WATER CHESTNUTS

### DEVILS ON HORSEBACK

BACON WRAPPED SCALLOPS

### JAMAICAN CRAB CAKE BITES

SERVED WITH RED BELL PEPPER DIP

### OOH LA LA SHROOMS

MUSHROOM CAPS STUFFED WITH CRABMEAT

*~Continued~*



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## THE BUFFET STATION

*Choice of One or Two of the Following:*

SLICED GRILLED STEAK WITH PEPPERCORN DRIZZLE  
SERVED WITH SAUTEED VARIETAL MUSHROOMS

PORK LOIN

STUFFED WITH EARTHY MUSHROOM FILLING ROLLED IN PANKO BREAD CRUMBS WITH SAVORY BROWN SAUCE

POACHED SALMON WITH LEMON CAPER BUTTER SAUCE

CHICKEN OSCAR

CHICKEN STUFFED WITH CRABMEAT, ASPARAGUS AND DAB OF HOLLANDAISE ROLLED IN PANKO BREAD CRUMBS

CHICKEN MARSALA

CHICKEN BREAST LIGHTLY SAUTEED WITH RICH MARSALA WINE SAUCE WITH SAUTEED MUSHROOMS

CHICKEN CORDON BLEU

CHICKEN STUFFED WITH SWISS CHEESE AND VIRGINIA HAM ROLLED IN PANKO BREAD CRUMBS WITH HONEY MUSTARD GLAZE

CHICKEN PICCATA

CHICKEN BREAST LIGHTLY SAUTEED WITH A LEMON BUTTER SAUCE

*Choice of Two of the Following:*

GARLIC HERB WHIPPED MASHED POTATOES AND SAVORY BROWN GRAVY  
SCALLOPED POTATOES AU GRATIN

OVEN ROASTED ROSEMARY POTATOES

BAKED POTATOES WITH ALL THE FIXIN'S

TWICE BAKED POTATOES WITH MELTED CHEDDAR FOR ADDITIONAL CHARGE

GARDEN RICE PILAF (AVAILABLE WITH BROWN RICE)

GINGERED GLAZED CARROTS

QUICK SAUTEED ORGANIC LONG GREEN BEANS WITH GRAPE TOMATOES

QUICK SAUTEED SPINACH WITH OLIVE OIL AND MINCED GARLIC

QUICK SAUTEED ZUCCHINI AND YELLOW SQUASH WITH MUSHROOMS ITALIAN STYLE

*Choice of One of the Following:*

SIGNATURE SALAD:

ORGANIC MIXED FIELD GREEN SALAD

*Tossed with Sugared Walnuts, Seasonal Fruit, Bleu Cheese Crumbles with House Made Vinaigrette*

ORGANIC BABY SPINACH SALAD

*Tossed with Sugared Walnuts, Plump Seasonal Berries with Honey Vinaigrette*

ICEBERG WEDGES

*Served with Double Smoked Bacon, Chopped Tomatoes and Bleu Cheese Crumbles with Bleu Cheese Dressing*

*The Following is Included on the Buffet:*

FRESHLY BAKED DINNER ROLLS AND SLICED RUSTIC BREADS WITH BUTTER

\$18.95 PER PERSON *for One Entrée*

\$19.95 PER PERSON *for Two Entrées*

*Additional Side Dish OR Entrée for Additional Charge*

*Additional Appetizers Available (priced accordingly)*

*Plated Service Available for Additional Charge (Includes Hand Passed Appetizer Option)*