



# PRESTIGIOUS RECEPTION BUFFET

## HORS D' OEUVRE RECEPTION

*Choice of Three Appetizers:*

### CHIX STIXS

CUBES OF CHICKEN BREAST FLAVORED WITH LEMON AND GARNISHED WITH SNOW PEAS ON STICKS

### THE GIRL FROM EMPANADA

HAND MADE CRESCENTS FILLED WITH PANAMANIAN FLAVORED GROUND BEEF AND SEASONINGS

### CHICKEN SATAY

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

### COCO LOPEZ

CHICKEN BREAST STRIPS ROLLED IN SWEETENED FLAKY COCONUT SERVED WITH ORANGE MARMALADE SAUCE

### ITALIAN SHROOMS

JUMBO MUSHROOM STUFFED WITH RICOTTA CHEESE, SPICY ITALIAN SAUSAGE AND SPINACH WITH MARINARA SAUCE

### CHICKEN PUFFS

PASTRY PUFFS STUFFED WITH SWISS CHEESE, CHICKEN BREAST AND DICED HAM WITH HONEY MUSTARD

### OCEAN PEARLS

A BLEND OF SHRIMP, FISH, PEASE AND WATER CHESTNUTS HAND ROLLED IN BREAD CRUMBS

### VEGETABLE SAMOSA

PASTRY STUFFED WITH MASHED POTATOES, GREEN ONIONS, CABBAGE AND CARROTS WITH HINT OF CURRY

### HOT SPINACH ARTICHOKE DIP

BLENDED WITH CREAM CHEESE WITH SLICES OF BREAD, FLAT BREAD CRACKERS AND VEGETABLE CRUDITE

## THE BUFFET STATION

*Choice of One or Two of the Following:*

SLICED GRILLED STEAK WITH PEPPERCORN DRIZZLE

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

POACHED SALMON WITH LEMON CAPER BUTTER SAUCE

### CHICKEN MARSALA

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

### CHICKEN CORDON BLEU

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

*~Continued~*

# PRESTIGIOUS RECEPTION BUFFET

*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 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)*

*Steamships Available with Chef Attended Carver for Additional Charge*