BUFFET DINNER MENU

4 OPTIONS

HORS D'OEUVRES

BROCHETTE
TOPPINGS (SERVED ON CRUSTINI)

TOMATO WITH OR WITHOUT GOAT CHEESE
With fresh tomatoes, onion, basil and olive oil

OLIVE WITH OR WITHOUT GOAT CHEESE
With olive, capers and sundried tomatoes

ARTICHOKE AND FENNEL SALAD
With champagne vinaigrette

RADICCHIO, FENNEL AND ORANGE SALAD
With a citrus vinaigrette

WHITE BEAN, RED ONION AND HERBS

MARINATED MUSHROOM SALAD

SHRIMP SALAD

WARM APPETIZER SELECTIONS

PARMESAN TWISTS

PALMIERS
Puff Pastry with Pesto or Sundried Tomato

GOUGERES
Pate a Choux with Gorgonzola, Parmesan or Swiss Cheese

SPANIKOPITA (FILO TRIANGLES)
Filo pastry filled with spinach and goat cheese

FILO TRIANGLES WITH MUSHROOM FILLING
OR FILLED WITH BRIE

BAKED BRIE IN PUFF PASTRY WITH SLICED BAGUETTES

WARM POLENTA WITH ROAST RED PEPPER AND BASIL

JACK CHEESE QUESADILLA
With Salsa Fresca and Chicken

QUESADILLA WITH WILD MUSHROOMS & ONIONS

MUSHROOMS FLORENTINE (SPINACH)

MUSHROOMS PROVENCAL
(pancetta, parmesan and breadcrumbs)

CHICKEN SAUTE' (BREAST MEAT ON A SKEWER)
With sweet chili sauce, Peanut Sauce or balsamic glaze

SALMON CAKES WITH LEMON PARSLEY AIOLI

MARINATED CHICKEN DRUMETTES
With sweet chili sauce, Peanut Sauce or balsamic glaze

ROASTED BEEF SLIDERS
With Pepper and caramelized onions passed on soft roles

CRAB CAKES WITH ANCHO AIOLI

LOLLIPOP LAMB CHOPS
Roasted with balsamic glaze

CHILLED APPETIZER SELECTIONS

BLUE CHEESE ROLLED GRAPES
With Toasted Pistachios

BELGIAN ENDIVE WITH HERBED CRÈME FRAICHE

ARAM SANDWICHES
With Roast Beef, Turkey & Cheese

ROLLED LAVOSH SANDWICHES
With cream cheese, lettuce, tomato, cucumber and red onion
add Avocado for additional $ per roll

CHILLED MELON WRAPPED PROCUITTO

FIGS WRAPPED IN PROSCUITTO
This may be served chilled or grilled warm

ASPARAGUS WRAPPED IN PROSCIUTTO
Can be served grilled warm or chilled

SHRIMP AND SNOW PEAS ON SCALLION CREPES

CHILLED PRAWNS
With Spicy Horseradish Cocktail Sauce or Remoulade

SMOKED SALMON WITH WHIPPED CREAM CHEESE
ON MINI BAGELS

ENTREES

ROASTED FILET MIGNON
With Roast Mushrooms and Demi Glaze

CHICKEN SCALOPPINI
Sautéed mushrooms and tomato sauce

ROAST PORK
Dried apricot brandy sauce

PORK MEDALLIONS TENDERLOIN
Tomato, oregano, melted mozarella cheese

OLIVE CHICKEN
Boneless leg meat roast peppers and dry cured olives

CHICKEN SEC
Boneless Chicken with Mushrooms, Shallots, Garlic & White Wine

ROAST TILAPIA
Sun dried tomato shallot sauce

ROAST SALMON PICCATA
(Lemon and capers white wine)

MORE CUSTOM ENTREES ARE AVAILABLE
ASK YOUR REPRESENTATIVE

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