



APPETIZERS and SALADS.

Caesar Salad ~ crisp romaine lettuce, house made dressing and croutons, topped with shredded parmesan cheese

Salad Nicoise ~ a composed salad of green beans, new potatoes, imported olives, hard boiled eggs, roasted peppers and tuna. Dressed with house made shallot-black pepper vinaigrette

Jumbo Shrimp Cocktail ~ served with black pepper-Absolute cocktail sauce

Smoked Salmon display ~ one whole side of salmon with lemon, assorted crackers and whipped dill cream cheese.

Artichoke and Spinach dip ~ Creamy artichoke and spinach dip served bubbling hot with tri-color tortilla chips

MEATS...

Baked Ham ~ brown sugar and spiced rum glazed

Roasted Pork Tenderloin ~ with brandied apples

Roasted Turkey Breast ~ with orange-cranberry relish

SEAFOOD...

Grilled Mahi Mahi ~ with roasted pepper béchamel and grilled scallions

Pan Roasted Salmon ~ with roasted pepper coulis and vegetable ratatouille

CHICKEN...

Lemon- Thyme Roasted Chicken ~ 1/8 cut chicken pieces slow roasted with garlic cloves, fresh lemon, and fresh thyme

Breaded Chicken Cutlets ~ with roasted mushrooms, and sweet potato confit. Thin pounded chicken cutlets, panko breaded and flash fried. Topped with roasted mushrooms and butter poached sweet potatoes with fresh herbs



VEGETABLES...

Roasted Butternut Squash ~ with brown sugar, butter, fresh herbs, sea salt and black pepper

Seasonal Vegetable Gratin ~ medley of seasonal vegetables baked in a rich mornay cheese sauce and topped with seasoned bread crumbs and parmesan cheese

Balsamic Marinated Grilled Vegetables ~ seasonal vegetables marinated in our house balsamic vinaigrette and grilled to perfection

Roasted Brussels Sprouts ~ with fresh garlic and crispy bacon

POTATOES...

Garlic Whipped Potatoes ~ creamy russet potatoes whipped with cream, butter and fresh garlic

Roasted Potatoes ~ red bliss potatoes roasted with fresh herbs, sea salt, and seasonings until golden and crisp.

Potato Gratin ~ baked casserole of 'scalloped potatoes' in a garlic cream until bubbling and golden brown on top

Dessert

A table full of our Chef's selection of assorted Pies and cakes

The buffets include the choices of:

- (1) Appetizer or Salad
- (1) Protein~ meat, seafood or chicken
- (1) Vegetable
- (1) Potato

All for \$25 ++

Additional selections and interactive stations are available for an added cost



Add an interactive station to any buffet

~ PASTA STATION ~

This station is a live 'cooked to order' pasta station by the chef for the guests. Included are two choices of pasta; Linguini, or penne and three choices of sauce; Alfredo, Basil Pesto, and Tomato Basil. Other ingredients would be Bay Scallops, Shrimp, house made Sausage, seasonal vegetables, fresh herbs, garlic, shallots, vodka, white wine and red wine.

CARVING STATION

Chef carved:

Baked Ham ~ brown sugar and spiced rum glazed ham

Grilled beef tenderloin ~ with fresh horseradish and sauce bordelaise

Roasted Turkey Breast ~ served with orange-cranberry relish

DESSERT STATIONS

Banana Fosters Station ~ This is an interactive dessert station where the chef will be cooking you flambéed Bananas Foster to order.

OR

Cherries Jubilee Station ~ This is an interactive dessert station where the chef will be cooking you flambéed Cherries Jubilee to order.