

BUFFET MENU

Salads and Appetizers

CRUDITÉ DISPLAY

Seasonal Fresh Vegetables served with Herb Tzatziki Sauce & Creamy Blue Cheese
\$125—25 Servings, \$250—50 Servings

ESCALIVADA DISPLAY

Traditional Spanish Assortment of Roasted Vegetables served with Classic Spanish Romesco
\$125—25 servings, \$250—50 servings

SMOKED SALMON DISPLAY

Atlantic Cold Smoked Salmon, W / Red Onion, Capers, Dill Cream Cheese, Bagel Chips
\$175—25 Servings

SEASONAL FRESH FRUIT PLATTER

Fresh Fruits, Berries and Melons, served with Sweetened Yogurt Sauce
\$125—25 Servings, \$250—50 Servings

IMPORTED & ARTISAN CHEESE ASSORTMENT

Chef's Selection of Cheeses served with Roasted Garlic, Toasted Almonds and Fresh Seasonal Fruit. Served with Crostini.
\$125—25 Servings, \$250—50 Servings

CHARCUTERIE SELECTION

Chef's Selection of Thinly Sliced Cured Meats, served with Accompaniments
\$125—25 Servings, \$250—50 Servings

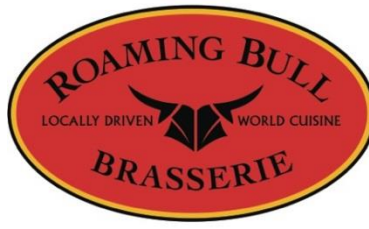
CAESAR SALAD DISPLAY

Shredded Parmesan, Fresh Tomatoes, Olives, Anchovies and House-made Croutons, tossed with House-made Caesar Dressing
\$50—25 Servings, \$100—50 Servings

WATERCRESS SALAD DISPLAY

With Endive, Cherry Tomatoes and Cucumbers
\$75—25 Servings, \$150—50 Servings

SPINACH SALAD DISPLAY



Cucumber, Red Onion, Toasted Walnuts, tossed with Aged Sherry Vinaigrette
\$50—25 Servings, \$100—50 Servings

DUCK CONFIT SALAD

With Mixed Greens, Plums and Almonds, dressed with Asian Vinaigrette
\$100-25 Servings, \$200-50 Servings

HOUSE-MADE HUMMUS DIP

Served with Vegetables and Crostini
\$50—25 Servings, \$100—50 Servings

BRIE EN CROUTE

Spiced Pecans, Vanilla Infused Honey and Balsamic Reduction
\$125—25 Servings, \$250—50 Servings

LARGE ANTIPASTO PLATTER

Ricotta, Prosciutto, Garlic Bread, Pesto and Tomato Jam
\$125—25 Servings, \$250—50 Servings

JUMBO CHILLED SHRIMP

Horseradish, House-made Cocktail Sauce and Remoulade
\$125—25 Servings, \$250—50 Servings

BUFFET MENU

Entrées

(25 person minimum)

LASAGNA

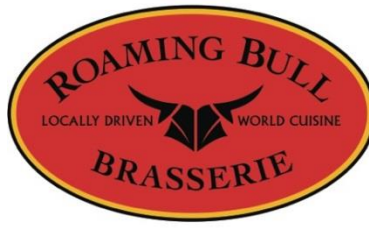
Choice of either Vegetarian or Classic Bolognese
\$15 per person

FRENCH ROASTED CHICKEN DINNER

Chicken roasted with preserved lemons, with Potatoes, French-style Green Beans and White Wine Rosemary Butter Sauce
\$18 per person

VANILLA PORK BELLY

Slowly braised Pork Belly infused with Vanilla and served with Northern Beans



\$ 22 per person

PORK VINDALOO

Curried-seasoned Braised Pork with Basmati Rice and Cilantro Chutney

\$15 per person

GLAZED HAM

Bone-in Ham with a Pomegranate Jalapeño Glaze

\$18 per person

FLANK STEAK

With Arugula, Vine-ripe Tomatoes, Red Onions and Gorgonzola

\$18 per person

ROASTED SALMON

With Wild Mushrooms and a Pinot Noir Sauce

\$20 per person

PAELLA VALENCIA

Classic Preparation with Shrimp, Mussels, Baby Scallops, Andouille and Arborio Rice

\$25 per person

SLOW-ROASTED PORK LION

Served with Roasted Root Vegetables and Molasses Balsamic Sauce

\$18 per person

OSSO BUCCO

Braised Bone-in Beef Short Ribs, served with Roasted Root Vegetables, Polenta Cakes, finished with Red Wine Reduction 25 per person

À LA CARTE SELECTIONS

ASPARAGUS SARDINIA

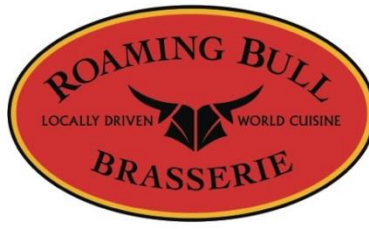
Roasted Asparagus Spears wrapped in Prosciutto, served with Lemon Caper Crème Fraiche

\$3.00 per piece

DEILED EGGS

Choice of Traditional or infused with Duck Fat

\$2.00 per piece



CAESAR BITES

Classic Caesar Salad served on a Parmesan Crisp with Balsamic Drizzle
\$3.50 per piece

PARMESAN ARTICHOKE HEARTS

Served with Garlic Aioli
\$3.00 per piece

BISON ALBÓNDIGAS

Spanish Style Meatballs served with Tonkatsu Sauce
\$3.50 per piece

GARDEN GAZPACHO SHOOTERS WITH FRITTERS

Classic Vine-ripe Tomato Gazpacho served with a Pear Hazelnut Fritter
\$3.00 per piece

WATERMELON GAZPACHO SHOOTERS

Fruiter Refreshing Twist on Classic Gazpacho, served with Fresh Mint
\$2.50 per piece

TOMATO BASIL BISQUE SHOOTERS

House-made Bisque with Parmesan Croutons
\$2.50 per piece

SANDWICHES/SLIDERS

PHYLLO SANDWICHES

Melted Manchego and Goat Cheese with Thinly Sliced Prosciutto
\$3.50 per piece

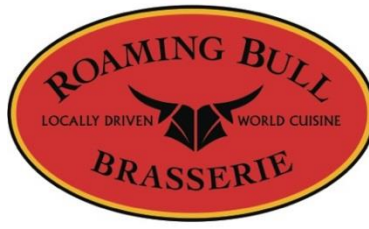
PULLED PORK SLIDERS

Tangy Carolina Slaw, House-made Pickles
\$4.00 per piece

Bánh mì sliders

With pulled pork, Asian pickled slaw, cilantro, and a sweet chili sauce
\$4.00 per piece

GREEK LAMB SLIDERS



With Red Onion, Tomato and Lettuce, served with Classic Tzatziki Sauce
\$4.00 per piece

MISO SHRIMP SLIDERS

Miso-glazed Shrimp served with Asian Slaw
\$4.00 per piece

CAPRESE PANINI

Fresh Mozzarella, Vine-Ripe Tomatoes, Basil and Citrus Vinaigrette
\$3.50 per piece

ITALIAN BLT PANINI

Pancetta, Fresh Mozzarella and Tomato, finished with Pesto and Mayo
\$3.50 per piece

BRUSCHETTA/ CANAPÉS

TOMATO BRUSCHETTA

House-made Ricotta, Tomato Confit, finished with Basil and Parmesan
\$3 per piece

BRUSCHETTA TAPENADE

Crostini topped with Traditional Italian Tapenade
\$2.50 per piece

RATATOUILLE CANAPÉ

Japanese Eggplant Topped with Classic Ratatouille
\$3 per piece

MELON AND PROSCIUTTO CANAPÉ

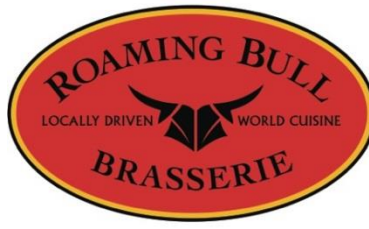
Mozzarella, Thinly Sliced Prosciutto and Melon, finished with a Creamy White Sauce and served on Naan
\$3.50 per piece

CHICKEN SALAD CANAPÉ

Classic Chicken Salad served on a Bed of Bib Lettuce with Greek Yogurt Drizzle
\$3.50 per piece

GYRO CANAPÉ

Lettuce, Tomato, Gyro Meat and Crumbled Feta, served on Pita and finished with Tzatziki Sauce
\$3.50 per piece



SEAFOOD SELECTIONS

TUNA TARTARE

Wrapped with Thinly Sliced Radish and served on a Sesame Twill

\$5 per piece

Sushi grade: market price

SESAME SEARED TUNA WONTON

Seared Ahi Tuna Served on Crisp Wonton with Wasabi Dressing, Napa Cabbage Slaw, Toasted Sesame Seeds and Soy Reduction

\$4.00 per piece

Sushi grade: market price

SHRIMP COCKTAIL SHOOTERS

Chilled Poached Shrimp, House-made Cocktail Sauce and Fresh Lemon

\$3.75 per piece

LUMP CRAB CAKES

New England Style Lump Crab Cake served with Cajun Remoulade

\$3.75 per piece

CLAMS CASINO

*Baked Clams with Bacon, Red and Green Bell Peppers, Shallots, Garlic and Breadcrumbs
(Spicier Peruvian Version of Clams Casino also available)*

\$4.00 per piece

CEVICHE

Peruvian-style: a Blend of Fresh Fish, Red Onion, Aji Peppers and Freshly Squeezed Lime Juice

\$5.00 per piece

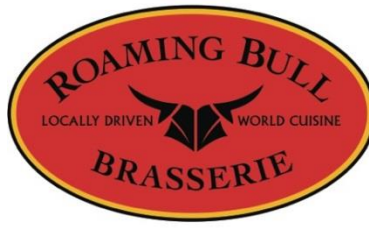
BROCHETTES

\$2.00 Skewers:

ROASTED VEGGIE

Seasonal Vegetables Roasted in Garlic and Olive Oil

CHERRY TOMATO, AVOCADO AND SQUASH



FALAFEL

Traditional Chickpea Falafel Balls

WATERMELON MINT

With Balsamic Reduction

GREEK SALAD SKEWERS

Cucumber, Feta Cheese, Grape Tomatoes, Greek Olives, with Fresh Oregano Vinaigrette

CAPRESE SKEWERS

Mozzarella, Tomatoes and Basil served on Focaccia with Balsamic Drizzle

\$3.00 Skewers:

STUFFED SHRIMP

Shrimp stuffed with Cheese and wrapped in Prosciutto

MONGOLIAN BEEF

Spicy Szechwan Marinated Beef

Harrisa beef

Moroccan spice rub

CHICKEN CURRY

Choice of Spicy or Mild Curry

HAWAIIAN SATAY

Teriaki-marinated Pork and Pineapple

\$3.50 Skewers:

AHI WITH CUCUMBER

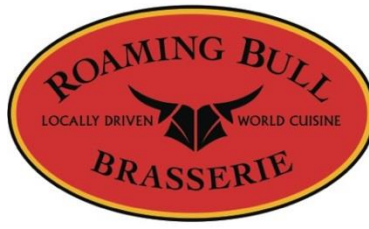
Seared Sesame Tuna with Fresh Cucumber, drizzled with Soy and Wasabi

BASQUE LAMB SAUSAGE

Lamb Spanish seasoned with Cumin, Fennel, Caraway and Chili

ZUCCHINI-WRAPPED SHRIMP

Poached Shrimp wrapped with Shaved Zucchini



DESSERTS

(À la carte)

WARM APPLE BLOSSOM WITH CINNAMON ICE CREAM

Layers of Crispy Puff Pastry wrapped around a Granny Smith Apple and Cinnamon Filling, topped with Cinnamon Ice Cream

\$7 each

TIRAMISU

Coffee Liqueur Soaked Sponge Cake with Sweetened Mascarpone Cheese

\$7 each

MOLTEN LAVA CAKE

Vanilla Infused Honey and Ice Cream Quenelles

\$8 each

STRAWBERRY SHORTCAKE

Stacked Lady Fingers with Macerated Strawberries and Chantilly Cream

\$8 each

PANNA COTTA

Traditional Vanilla with Macerated Berries

\$8 each

CHOCOLATE STRAWBERRIES

Fresh Strawberries dipped in a Rich Chocolate Sauce

\$2 per piece