

## **Buffet/Stations: Sample Menu**

Buffets allow guests to serve themselves from a variety of food stations. Guests can be served from either side of the buffet and are able to have freedom of choice when selecting their food options. Each station can have a unique theme or style where the food is prepared to order by our personal chef.

### **Passed Hors D' Oeuvres**

Grilled Shrimp with Sesame and Ginger Wrapped in Snow Peas  
Miniature Croissants with Tenderloin of Beef, Horseradish Sauce  
Stuffed Cherry Tomatoes with Pesto Ricotta  
Fried Mushroom Ravioli with Marinara Pesto  
Barbecue Meatball in Pastry  
Grilled Shrimp with Mango Chutney in Fillo  
Stuffed Mushrooms with Crab or Mushroom Sausage, or Spinach Feta  
Vegetarian Indian Samosa  
Chilean Empanadas with Fresh Salsa and Guacamole  
Samosa Vegetarian in Phyllo Cups  
Sea Scallops Wrapped in Maple Bacon  
White Grape Wrapped with Roquefort Cream Macadamia Nut  
Chilean Empanada  
Lentil and Feta Puffs  
Smoked Pastrami Salmon with Caper Cream Cheese on Pumpnickel  
Belgian Endive with Gorgonzola and Toasted Walnuts  
Roasted Red Skin Potatoes Stuffed with Cheddar, Chives, Sour Cream  
Chevre Roasted Tomato on Crostini with Fresh Basil  
Shrimp Newburg in Pastry Shell  
Grilled Eggplant on Toasted Sesame Pita  
Roasted Turkey on Orange Muffin with Quince Jelly  
Petite Lamb Chops with a Rosemary Demi Glaze  
Tortellini on Skewer with Pesto Alfredo  
Scallops wrapped in Bacon  
Chicken Sate Served with Peanut Sauce and Cilantro Chutney  
passed on Bamboo Steamers garnished with Ginger  
Scallops Coquille St. Jacques Served in Pastry Shell

### **Hors D' Oeuvres Station**

### **Fresh Fruit Display and Cheese Display with Bruschette**

International Cheeses: Assorted Domestic and Imported Cheeses  
Brie en Croute with Dried Fruits and Caramel, French Bread, Crackers  
Cascading Strawberries and Grapes

Tuscan Bruchette Bar with Toppings of: Fresh Mozzarella and Roma Tomatoes, Basil Florentine  
Beans and Garlic, Roasted Peppers, Assorted Italian Olives, Grape Tomatoes,  
Prosciutto Crudo, Bresaola, Sliced Parmesan  
Roasted Cipolline and Artichokes in Balsamic  
Served with Rustic Garlic Bread

### **Pasta Station with Italian Theme (Vegetarian)**

Chef Preparing Various Pastas: Tortellini, Rigatoni and Farfalle With Sautéed Vegetables, Garlic,  
Fresh Basil, Rosemary Choice of Marinara Sauce, Pesto Pasta, Alfredo and Balsamic  
Served with Roasted Eggplant and Sautéed Garlic Spinach  
Assorted Focaccia Breads

### **Pasta Station Key Hole with Italian Theme**

Chef Preparing Various Pastas: Tortellini, Rigatoni and Farfalle With Sautéed Vegetables, Garlic,  
Fresh Basil, Rosemary Choice of Marinara Sauce, Pesto Pasta, Alfredo and Balsamic  
Served with Italian Sausage and Meatballs  
Assorted Focaccia Breads

### **Latino Buffet Station**

Santé Fe Chicken Dip with Tortilla Chips and Pico De Gallo  
Assorted Crudités (Veggies), Avocado Dips, Jalapeno Nacho Cheese Dip,  
Assorted Tortilla Chips Crackers and French Breads

Make your own Chicken & Beef Fajitas, Refried Beans, Black Beans, Lettuce, Salsa, Cheddar Cheese,  
Guacamole, Jalapenos, Habaneras, Pica de Gallo, Sour Cream, Hot Sauces, Flour and Corn Tortillas

### **Carving Station**

Grilled Cajun Salmon Wrapped in Banana Leaf  
Served with Mango Chutney

Grilled Chicken with a Basil Lime Sauce

Stuffed Sole with Crabmeat Gratin Glaze

Tortilla Crusted Tilapia Served with a Garnish of Fried Plantains

Filet of Flounder Sautéed and Served with a Lemon Caper Sauce

Grilled Flank Steak Sliced to order with Mushroom Sauce

Roasted Tenderloin of Beef with Morel Sauce

Mashed Potato Bar, Cheddar, Butter, Sour Cream and Chives, and Broccoli Potato Wedges with  
condiments of Ketchup, Honey Mustard, Malt Vinegar, Sea Salt

Baked Asparagus and Julienne Squash and Zucchini

### **Risotto Station**

Chef Preparing Various Risotto's With Sautéed Vegetables, Artichokes, Hearts of Palm,

Garlic, Fresh Basil, Rosemary  
Topped off with Heavy Cream, Wine, Parmesan and Asiago Cheeses  
Choice of Chicken or Vegetarian

**Asian Station**

Lettuce Wraps with Chicken or Shrimp  
Summer Rolls with Steamed Shrimp or Chicken  
Dipping Sauces, Steamed Rice, Fried Rice  
Vegetable and Chicken Dim Sum

**French Bistro Station**

Coq au Vin Served with Rice Pilaf  
Roast Pork Loin with Rosemary Sauce Served on a Bed of  
Caramelized Fennel and Butternut Squash  
Swiss Gruyere Garlic Potatoes

**Chef Grilling Assorted Sliders**

Crab Cake Sliders, Hamburgers, Turkey Burgers, & Cheeseburgers  
Chef Preparing Various Sliders on grills then serving on miniature assorted rolls with  
Lettuce, Roma Tomatoes, Provolone and American Cheeses, Pickles, Red Onion, Relish Mustard,  
Ketchup, Mayonnaise, Cocktail Sauce, Tartar Sauce and Lemons Macaroni and Cheese

**Pad Thai Station**

Chef making Vegetarian and Savory Stir Fried Shrimp, Scallops, Tofu, Tamarind, Eggs,  
Garlic, Soy, Fish Sauce, Raw Peanuts, Lime Wedge, Bean Sprouts, all Stir fried with  
Rice Noodles (Narrow, Translucent and Stretchy) Rice Stick Noodles

**Vietnamese Buffet Station**

Pad Thai Rice Noodles Stir Fry Station with Shrimp  
Vegetarian, Pork and Chicken Stir Fried to Order  
Chili Claypot-Style Eggplant  
Stir Fry Spinach with Garlic, Lettuce Wraps, Steamed Rice  
Chop Sticks, Bowls, Sauces Spicy Fish (Nuoc Cham), Ginger Dipping, Peanut, Hoisin  
Spring Rolls Pork and Shrimp and a Small amount of Vegetarian  
Szechwan Baked White Fish with Ginger Sauce

**Chilean Buffet Station**

Pastel de Choclo Chileno  
Paella with Mussels, Clams, Shrimp, Chorizo and Vegetables