

BUFFET PACKAGES



Poultry

10-person minimum. **Each choice includes a Main course, Side dish, Salad and Dessert!**

DAY IN THE PARK

grilled barbecue chicken breast in a mesquite marinade, accompanied by roasted red bliss potatoes

- Thai herbs
- farmer's slaw
- garden salad
- assorted dessert bars

€15.95 per person

THE FLAME GRILL

breast of free-range chicken, marinated in fresh herbs, flame-grilled and served with wild rice salad, habañero black bean salad and roasted corn relish

- Tuscany grilled vegetables
- penne pescadaro
- homemade cookies and brownies

€16.50 per person

CHICKEN SCALLOPINI

breaded chicken cutlets pan-roasted to a golden brown with a wild mushroom vinaigrette

- saffron orzo pasta salad
- classic Caesar salad
- Sicilian lemon tart

€16.50 per person

THE AMALFI COAST

sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini

- tomato and mozzarella slices with olive oil and basil
- Mediterranean salad
- miniature cannolis
- chocolate-covered strawberries

€16.95 per person

PICNIC IN THE SOUTH

crispy pieces of home fried chicken

- new potato and green bean salad
- chop house salad
- buttermilk biscuits with sweet butter
- individual pecan bars and lemon squares

€14.95 per person

MOROCCAN TABBOULEH

grilled breast of chicken in Moroccan spices with tabbouleh salad, saffron couscous and tomato, cucumber and red onion salad

- Mediterranean grilled vegetables
- hummus and pita platter
- sesame almond pocket dipped in honey

€15.95 per person

IMPERIAL DUCK

Imperial Crispy Peking Duck served with spring onions and aromatic jasmine rice

-tomato-cucumber salad

-Aztec salad

-chocolate mint

€17.95 per person

CHICKEN PAILLARD

smoked chicken cutlet seasoned with sea salt and cracked white pepper in a virgin olive oil-lemon and oregano dressing, accompanied by tomato, red onion and cracked olive salad

- farro salad
- bread basket with butter

• espresso Bavarian

€16.95 per person

HONEY-JALAPENO

sliced breast of chicken marinated in honey, cilantro, soy, pickled ginger and a touch of garlic, served with sesame soba noodles

- organic mixed green salad with arugula and red radish

• fresh sliced fruit

€16.95 per person

HOT BUFFETS

CHICKEN ROULADE

breast of free-range chicken stuffed with spinach, fresh herbs and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf

- Tuscany grilled vegetables
- Chef's salad
- strawberry tart with amaretto cream

€16.95 per person

COUNTRY FAIR

whole pieces of chicken basted in our spicy homemade barbecue sauce

- picnic potato salad
- marinated green beans
- all-American apple pie

€14.95 per person

CHICKEN PINWHEELS

honey-glazed breast of chicken stuffed with smoked Gouda, Black Forest ham, roasted red peppers and caramelized Vidalia onions served with an herb sauce

- penne pescadaro
- South Beach salad
- mixed berry charlotte

€16.95 per person

MONTEGO BAY

Jerk chicken breast with tomato rice, grilled pineapple and spiced rum-glazed plantains

- black bean salad
- spinach salad
- coconut crusted key lime tart

€15.95 per person

THE ROTISSERIE

roasted whole pieces of farm-raised chicken basted in toasted garlic, rosemary and extra virgin olive oil with skillet-fried potatoes

- coleslaw
- chop house salad
- homemade apple strudel

€15.95 per person

ROSEMARY DUCK

Confit rosemary duck garnished With grilled corn and sweet

Potato puree

- baked cheese grits
- garden salad
- lemon meringue tart

€15.95 per person

Beef

10-person minimum. **Each choice includes a Main course, Side dish, Salad and Dessert!**

THE MANDARIN

hoisin-glazed London broil on a green onion and Mandarin orange lo mein noodle salad, with soy and gingered carrots, Asian greens and spicy finger corn

- oriental snapped beans
- mango, melon and fresh berries
- coconut rice with passion fruit cream

€16.95 per person

CHEF'S MOUSSAKA

Greek moussaka with cinnamon spiced mingling beef, aubergine and velvety béchamel

- Greek salad
- organic mixed greens salad
- chocolate-dipped coconut shortbread

€16.95 per person

€19.95 per person

HOT BUFFETS

EL GAUCHO

Argentinean-style, fire-roasted filet of beef with traditional chimichurri sauce, fire roasted sweet onions, red and green peppers, zucchini and carrots

- Buenos Aires salad
 - tres leches cheesecake bars

€19.95 per person

ROAST SCOTTISH BEEF

sliced roasted filet of beef served with grilled plum tomatoes, asparagus spears and horseradish potato salad

- garden salad
- caramel and vanilla cake with poached pears

€19.95 per person

BOEUF BOURGUIGNON

Juicy boeuf Bourguignon with baby carrots, locally grown potatoes and fresh thyme

- Dijon potato salad
- Chef's salad
- fresh strawberry salad with balsamic essence and whipped cream

€19.95 per person

JACK O'SHEA

flame-grilled entrecote from Jack O'Shea, blue cheese puree and accompanied by crispy vegetable chips and white wine sauce

- Tuscany grilled vegetables
- roasted rosemary red bliss potatoes with fresh herbs
- all American apple pie

€19.95 per person

PEPPERED TENDERLOIN

grilled filet of Irish beef in a three-colored pepper corn crust served with grilled spring onions, wild mushroom salad, grilled yellow sweet peppers and creamy tarragon-caper dressing

- thyme-roasted fingerling potatoes
- Spaniard salad
- almond and coffee opera cake

CLASSIC BEEF TENDERLOIN

herb roasted tenderloin with red wine aioli, asparagus and chunky ratatouille

- Gruyere potato diamonds
- Chef's salad
- apple tart tatin

€21.50 per person

CHIANTI BEEF

pinwheel of free-range beef stuffed with roasted red peppers, prosciutto and fontina cheese in a Chianti sauce

- raviolini salad
- grilled balsamic vegetables
- Sicilian lemon tart

€20.50 per person



Pork

10-person minimum. **Each choice includes a Main course, Side dish, Salad and Dessert!**

BOURBON ROMANCE

grilled Pork Tenderloin with Bourbon glaze, asparagus spears and horseradish potato salad

- garden salad
- caramel and vanilla cake with poached pears

€18.95 per person

SAGE PORK SAUSAGES

Sage-roasted pork sausages on mashed potatoes with the ultimate onion gravy -tomato-cucumber salad

- Aztec salad
- chocolate mint

€15.95 per person

GLAZED HAM

Glazed Ham with Pineapple and Dijon Mustard Sauce and accompanied by crispy vegetable chips

- penne pescadoro
- South Beach salad
- mixed berry charlotte

€17.95 per person

PORK CHOPS

Juicy roast pork chops cooked with Italian herbs and served with a potato and onion champ

- Tuscany grilled vegetables
- garden salad
- homemade cookies and brownies

€16.95 per person

PRIME TIME

Prime rib served with Yorkshire puddings and chef's secret horseradish sauce and complemented with

- farro salad
- bread basket with butter
- espresso Bavarian

€16.95 per person

LOMO SALTADO

Peruvian Sautéed tenderloin with key lime juice and a touch of garlic, served with aromatic jasmine

- organic mixed green salad with arugula
- and red radish
- fresh sliced fruit

€16.95 per person

SVENSKA KOTTBULLAR

Swedish Meatballs flavoured with nutmeg and cardamom and served with home-made noodles

- zoodle shoestrings
- garden salad
- caramel custard with green tea cream

€15.50 per person

GREEK ORZO

orzo layered with ricotta, Parmesan and mozzarella cheeses with ground pork and veal in a rich tomato sauce

- Greek salad
- organic mixed greens salad
- chocolate-dipped coconut shortbread

€16.95 per person

IRISH CABBAGE AND BACON

Fried Irish Cabbage with Bacon with locally grown potatoes and fresh thyme

- organic mixed green salad
- Chef's salad
- fresh strawberry salad with balsamic essence and whipped cream

€16.95 per person

Seafood

10-person minimum. **Each choice includes a Main course, Side dish, Salad and Dessert!**

WILD NORWEGIAN SALMON

grilled Norwegian salmon
garnished with watercress, accompanied
by gingered Parisian carrots, marinated
green beans and saffron orzo

- organic field green salad
- miniature pastries

€18.95 per person

RUSSIAN BARBECUE SALMON

whole side of salmon glazed with
barbecue sauce, with Dijon slaw,
creamy potato salad and
marinated black-eyed peas

- chop house salad
- rocky road and strawberry cupcakes

€18.95 per person

TEPAN-YAKI

Japanese lacquered salmon filets on
a bed of wasabi rice noodles with sesame
spinach, bok choy and baby corn

- zoodle salad
- honey-gingered carrots
- mango-coconut cupcake

€18.95 per person

YELLOW FIN TUNA

seared ahi tuna, wakame seaweed salad,
baby corn, Napa cabbage and ginger
carrot shoe strings

- soba noodle salad
- garden salad
- caramel custard with green tea cream

€21.50 per person

THE MARINER LOBSTER

a seafood harvest of lobster,
sea scallops and Gulf shrimp tossed in a
citrus dressing

- asparagus spears
- Mediterranean salad
- mixed fruit tarts

€21.50 per person

TUNA NICOISE

tuna with French green beans,
new potatoes, red onion, hard-boiled
egg, Niçoise olives and red and yellow
peppers in a French vinaigrette

- French bread rolls
- lemon bars

€16.95 per person

HOT BUFFETS

BAKED GARLIC SHRIMP

marinated shrimp baked underneath a
light herb crust, served on a bed of acini
di pepe pasta

- Tuscan grilled vegetables
- Caesar salad
- raspberry and almond éclair

€17.95 per person

SALMON PICCATA

filet of salmon in a lemon-basil caper
sauce with pearl pasta, tossed in a
confetti of garden-fresh vegetables

- asparagus spears
- South Beach salad
- cheesecake lollipops

€18.95 per person

IRISH CAKES

twin lump crab cakes served with crisp
Belgian potato wedges and roasted
sweet corn with a tarragon tartar sauce

- farmer's slaw
- garden salad
- pecan and lemon bars

€19.95 per person

- fresh lemon cheesecake with blueberries

€18.95 per person

GULF SHRIMP

Gulf shrimp sautéed with fresh herbs,
garlic, white wine, lemon and butter
on toasted brioche with gratinée of
Pommery mustard and herbed French
bread crumbs

- mashed potatoes
- haricot vert
- assorted macaroons

€16.95 per person

CARIBBEAN REEF

grilled red snapper with a warm mango
salsa accompanied by pearl pasta and
garlic-steamed spinach

- grilled vegetables
- habañero black bean salad

- rum and pineapple upside down cake

€18.50 per person

ROYAL FISH PIE

Royal Oostende fish pie with
soufflé crouton topping in a citrus butter
sauce, served on vegetable rice pilaf and
braised red cabbage

- garden salad
- marinated green beans

PORTGUESE BAKALAO

Portuguese fried Bakalao with crème
fraiche, chive and butter sauce
coconut rice, sugar snap peas
and red chili peppers

- simply spinach salad
- chocolate pecan banana tart with
caramel drizzle

€19.25 per person

CHEF'S DELICACY

Grilled fish of the day served with
blood orange, shaved fennel,
olives, jalapeños and Veracruz sauce

- broccolini with toasted almonds

€18.50 per person

NORTH ATLANTIC COD

baked North Atlantic cod with baby
clams, yellow potatoes, crisp bacon and
melted leeks in a seafood broth

- grilled seasonal vegetables
- simply spinach salad
- chocolate and cappuccino cake

€18.95 per person

Combinations

10-person minimum. **Each choice includes a Main course, Side dish, Salad and Dessert!**

HOME MADE NOODLES WITH GRILLED CHICKEN AND SHRIMP

marinated and grilled chicken and shrimp on a bed of noodles with red and green peppers, Asian-cut carrots, snow peas, scallions and hoisin-ginger sauce

- simply spinach salad
- sliced fruit

€16.95 per person

AMERICAN GRILL

sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce, accompanied by black beans and rice salad

- Tuscany grilled vegetables
- chop house salad
- cookies and brownies

€17.50 per person

CHEF'S TRIO DELICE

mesquite grilled chicken, seared flank steak and grilled shrimp served over a bed of wild rice with smoked tomato salsa and horseradish cream

- Tuscany grilled vegetables
- devil's food cake

€18.95 per person

HOT BUFFETS*

PAELLA VALENCIA

saffron rice simmered with shrimp, clams, mussels, chorizo sausage, breast of chicken, sweet peppers, roasted onions and sweet peas

- Aztec salad
- sliced fruit
- vanilla churros with strawberries and cream

€17.50 per person
€19.50 per person / lobster

GRANDMA'S JAMBALAYA

jambalaya with shrimp, chicken, Andouille sausage and jambon serrano

- Greek salad
- Cajun cornbread
- pecan pie squares and lemon bars

€15.95 per person

SWISS MIX

shaved sirloin of beef and breast of chicken with onions, mushrooms and peppers baked under a provolone and Swiss cheese crust

- roasted red bliss potato salad
- garden salad
- garlic bread
- miniature cannolis

€15.95 per person

LEMON-PEPPER CHICKEN AND SHRIMP

Nile shrimp and boneless chicken breast marinated in organic lemon juice, served with a julienne of yellow squash and zucchini on pearl pasta

- asparagus spears
- garden salad
- exotic fruit Bavarian

€16.95 per person

WATERLOO BATTLE

individual brochettes of beef, chicken and vegetables served on a bed of saffron scented rice with tzatziki sauce

- cyprus salad
- traditional and chocolate dipped baklava

€16.95 per person

TACO BAR

ground beef and grilled chicken with fixings to include: iceberg lettuce, chopped tomatoes, shredded Cheddar and cheddar cheese, crispy taco shells and soft flour tortillas

- homemade salsa and guacamole
- Sante Fe terrine with tri-color tortilla chips
- Aztec salad
- apple and cinnamon fritters

€14.95 per person

FAJITAS

grilled chicken or beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream and shredded sharp Cheddar cheese

- basket of soft flour tortillas
- habañero black bean and rice salad
- Turkish roasted corn salad
- coconut-crust Key lime pie

€16.95 per person

OLD MEXICO

slow cooked, cast iron BBQ beef chili and turkey chili verde with red kidney beans, poblano and serrano chiles

- bowls of green onion and fresh tomato
- Ementhal and Cheddar cheeses
- soft flour and corn tortillas
- cinnamon churros

€12.95 per person

TOFU PRIMAVERA ✓

sliced tofu, grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing, served over tabbouleh salad

- tomato-cucumber salad
- grilled radicchio and romaine lettuces
- assorted fruit tarts

€14.50 per person

* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

Vegetarian

10-person minimum. **Each choice includes a Main course, Side dish, Salad and Dessert!**

IMPERIAL TOFU

Imperial crispy tofu served with pumpkin, spring onion and aromatic jasmine rice

- garden salad
- caramel and vanilla cake with poached pears

€18.95 per person

SPINACH GNOCHI

Gnocchi with a smooth Spinach, Mushroom and Gorgonzola dressing

- tomato-cucumber salad
- Aztec salad
- chocolate mint

€15.95 per person

NUTLOAF

Loaf with wild mushrooms, lentils, Brazil nuts, oat and black beans

- penne pescadoro
- South Beach salad
- mixed berry charlotte

€18.95 per person

TRICOLOUR PEPPERS

Stuffed tricolour peppers with tropical nuts, garden-fresh herbs, Italian olives and aromatic rice

- Tuscany grilled vegetables
- garden salad
- homemade cookies and brownies

€16.95 per person

ORIENTAL FALAFEL

Oriental Falafel with tahini, fava beans and chickpeas accompanied by Canarian salsa verde

- farro salad
- bread basket with butter
- espresso Bavarian

€16.95 per person

GRILLED PORTOBELLO

Grilled Portobello mushrooms stuffed with baked beans

- organic mixed green salad with arugula
- and red radish
- fresh sliced fruit

€18.95 per person

WALNUT BURGER

Chick-Pea Walnut Burgers with feta cheese and spicy mint

- zoodle shoestrings
- garden salad
- caramel custard with green tea cream

€16.50 per person

5 CHEESE LASAGNA

5 cheese lasagne with ricotta, mascarpone, parmesan, mozzarella and provolone cheese

- Greek salad
- organic mixed greens salad
- chocolate-dipped coconut shortbread

€16.95 per person

GREEK VEGGIE MOUSSAKA

Greek moussaka with courgettes, pumpkin and feta béchamel sauce

- organic mixed green salad
- Chef's salad
- fresh strawberry salad with balsamic essence and whipped cream

€16.95 per person

