

The Elegant Buffet

HORS D' OEUVRES

Selection (Choose One): Butler Passed or Stationary

Prosciutto Wrapped Melon	Petite Slider (Mini Burger) All Beef Sirloin with Melted Cheddar	Fresh Mozzarella Prosciutto Brochette
Bruschetta ~ With Tomato, Basil, Olives, Parmesan & Balsamic	Caprese Skewers with Tomato, Marinated Mozzarella and Basil	Goat Cheese Stuffed Figs (Seasonal)
Gorgonzola, Toasted Walnut & Herb Garlic Cheese Crostini	Coconut Fried Shrimp On Bamboo Skewer With Sweet Plum Sauce	Crispy Shrimp Spring Roll ~ Jumbo shrimp wrapped in crisp spring roll wrapper, served with a chili plum sauce
Mini Beef Wellington	Pistachio Crusted Grape with Roquefort Cheese	Smoked Salmon Pate' with Premium Cracker Assortment
Cucumber Rounds with Smoked Salmon and Capered Cream Cheese	Mushroom Stuffed with Spinach & Gorgonzola	Tomato, Pesto & Brie Crostini
Jumbo Shrimp in Cocktail Sauce & Lemon Wedge in Shooter	Crostini with Roasted Egg Plant, Squash & Caprese ~ Three different Crostini, topped with basil and balsamic	Dates Stuffed with Goat Cheese ~ California Medjool dates stuffed with goat cheese

ENTREE (Choose One)

Chicken Florentine Breast filled with spinach, fresh herbs and parmesan cheese	Jack Daniel Chicken With Our Jack Daniel Sauce
Sicilian Prosciutto Chicken Boneless Chicken Breast Stuffed with Prosciutto, Spinach and Provolone Cheese, Served with Creamy Roasted Garlic Pepper Sauce	Citrus Rosemary Chicken Marinated with Rosemary, & Garlic, Served with Citrus Cream Sauce
Mediterranean Chicken Char Grilled with Kalamata Olives, Feta, Mushroom in a Sundried Tomato Pesto Sauce	Champagne Chicken With a Creamy Garlic Champagne Sauce
Chicken Tuscany Breast sautéed with white wine, tomatoes, peppers, artichoke & mushroom	

ACCOMPANIMENTS (Choice of Four)

STARCH

Roasted Red Potatoes with Garlic Red Russet Mashed Roasted Purple Potatoes

Garlic and Parmesan
Roasted Fingerling Potatoes

Rice Pilaf with Shiitake
Mushroom

Sundried Tomato Rice Pilaf

Potatoes

Wasabi Mashed Potatoes
Roasted Tri Color Baby
Potato ~ Red, Yukon Gold &
Purple

Dauphinoise Potato

Horseradish Whipped Potatoes

PASTA

Tri Color Cheese Tortellini with Sun-Dried
Tomato Pesto Sauce

Penne Carbonara with Garlic Basil & Italian
Pancetta

VEGETABLES

Roasted Vegetables with
Asparagus, Mushroom,
Peppers and Yellow Squash
Grilled Marinated Vegetables
Medley – Feta Cheese and
Drizzled with Balsamic

Buttered Glazed Baby Carrots

Green and Yellow Beans,
Carrots with Shallot Butter

Roasted Seasonal Asparagus
with Toasted Almond and
Parmesan

SALADS

Four Berry Salad ~ Field
Greens, Blackberries, Raspberries,
strawberries, Blueberries, Feta Cheese, Red
Onion and Candied Almonds. Served with
Italian Pesto Vinaigrette

Tuscan Salad ~ Heart of romaine, crumbled
Gorgonzola cheese, cucumbers, olives, tomato
and onion with sweet basil vinaigrette
dressing

Tomato, Basil and Fresh

Mozzarella Cheese Salad ~ Baby Spinach
with Olives Drizzled with Virgin Olive Oil
and Balsamic

Mesclun Cranberry Salad

~ Young Spring Lettuce with Dried
Cranberries, Cucumber, Grape Tomatoes,
Walnuts and Raspberry vinaigrette

Seasonal Fresh Fruit Salad

Italian Antipasto Salad ~ Italian Dry Salami,
Olives, Marinated Peppers & Mushrooms,
Sweet Bell Peppers, Prosciutto, Imported
Cheese Cubes with Garlic and Herb
Vinaigrette

Mango Salad ~ Romaine, Field Green with
Mango, Dried Cranberries, Candied Walnuts
and Feta Cheese. Served with Sesame Ginger
Vinaigrette

Traditional Caesar Salad

Roasted Beet Medley Salad ~ Roasted Beets
with Potato & Peas

Couscous & Almond Salad ~ Seasonal
Vegetables & Candied Almond in Herb
Vinaigrette dressing

Broccoli & Bacon Salad ~ With Walnut &
Cranberries in a creamy sweet dressing

Dinner Rolls: Fresh Baked Roll with Sweet Butter

ADD AN ENTREE

Parmesan Crusted Salmon - With Citrus Caper
Beurre Blanc

Grilled New York Steak– With Au Jus and
Creamed Horseradish Sauce With Bourbon
Horseradish Sauce

Roasted Beef Tenderloin

Jumbo Shrimp Scampi

ADD A CARVING STATION

(Requires Culinary Chef)

Herb Crusted Prime Top Sirloin With
Creamy Horseradish Sauce, and Stone
Ground Brown Mustard

Prime Rib

Tri Tip with Roast Garlic Mushroom
Cabernet Demi

Roasted Turkey Breast With Herb
Mayonnaise and Dijon Mustard

Herb Encrusted Pork Tenderloin With Apple
Cherry Sauce

