

**Client Sample Dinner Buffet  
41 Guests**

**-Passed hors d'oeuvres-**

Fig balsamic glazed duck on mini latke with pear chutney

Crawfish beignets

Artichoke gorgonzola Crostini

**-On the buffet-**

**Fresh Vegetable Crudités**

Including steamed asparagus, green beans, little potatoes, snow peas, sugar snap peas, etc.  
Decorated with a whole vegetable garnish  
and served with curried mustard dip.

**Valencian Paella**

Sautéed chicken-sausage, artichokes, tomatoes, fish stock,  
sherry, saffron, rice and seasonings with shrimp and clams

**Grilled Leg of Lamb with Herb Crust and Merlot Sauce**

Boneless leg of lamb coated with a fresh rosemary mint and olive oil paste  
then grilled to perfection and served with a merlot reduction

**Sautéed Southern greens**

**Tomatoes stuffed with corn soufflé**

**Sweet potato muffins**

**-Desserts-**

**Chocolate praline bread pudding with cinnamon ice cream**

**Peach shortcake**

(Or strawberry depending on availability of peaches)

**Regular and decaf coffee, cream, sugar, sweeteners**

Floral centerpiece, fruit and deco