

Dinner Buffet Menu

*Entrée price includes 1 hors d'oeuvre, 1 salad, 2 side items, 1 dessert
Each additional entrée extra (some items market priced)*

Pass hors d'oeuvres

One included in entrée price

Entrées

Chicken Artichoke Casserole

Creamy chicken and artichokes with a hint of curry
and an aged cheddar bread crumb crust

with Shrimp and Chicken

Arroz Con Pollo

Sautéed chicken simmered with tomatoes, chicken stock, sherry, saffron, rice and seasonings

Valencian Paella

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

Marinated Grilled Chicken with Caribbean Salsa

Chicken marinated in soy sauce and sherry, grilled and served with a salsa of sweet peppers,
cilantro, fresh ginger, lime juice and bananas and pineapple

Sautéed Chicken with Wild Mushroom Wine Sauce

Tender chicken breast pieces sautéed and cooked in a creamy wine sauce
and topped with an herb crust

Beef Stroganoff

Classic Russian dish - beef tenderloin tips in sour cream, wine and mushrooms

Beef Bourguignon

Classic French dish – beef tenderloin marinated in wine and vegetables for 24 hours, reduced to a rich brown sauce with
sautéed mushrooms and pearl onions added

Grilled or Pan-seared Salmon with Basil Cream and Roasted Corn Salsa

Salmon filets topped with a warm basil and fennel cream sauce
and a colorful roast corn and red pepper salsa

Roasted Duck Breast with Green Peppercorn Sauce

Duck breasts seared then roasted and served with a veal stock laced with cream
and lightly mashed green peppercorns

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Grilled or Pan-seared Salmon with Ginger Glaze

Salmon filets spread with a ginger brown sugar glaze and topped with toasted pecans and coconut

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 and served with a merlot reduction sauce

Roast Beef Tenderloin au Poivre Marchand de Vin

seasoned tenderloin of beef with a rich brown mushroom wine sauce

Pork tenderloin marinated in Jack Daniels, soy and brown sugar then grilled

Side Dishes

Two included in entrée price

We offer several varieties of mashed and roast potatoes:-

Oven-roasted red creamer potatoes

White cheddar horseradish mashed

Sour cream mashed

Sunrise mashed

Sweet and white potatoes mashed together with parmesan cheese and chives

Roast garlic mashed

Aged cheddar and bacon mashed

Au gratin

Sliced thin and layered with gruyere cheese and butter baked to a golden brown

Polenta with Southern Greens

Light and creamy grits with turnip greens, mustard greens, collard greens and parmesan cheese (a very popular dish)

Rice Pilaf

With three types of rice and almonds cooked in a rich chicken stock

Asparagus golden rod

Crisp green asparagus draped with green goddess and grated egg yolk

Green beans with caramelized onion and toasted walnuts

Sliced marinated tomatoes with fresh herbs and crumbled bleu cheese

Feta and sliced fresh mozzarella available

Baked béchamel of spinach, broccoli and cauliflower

Potato, fennel and three cheese gratin

Zucchini with tomato, almonds and pecorino Romano

Gratin of artichoke and rosemary

Fresh fruit

Assorted fruit cut into bite-size pieces

Tomatoes stuffed with spinach artichoke béchamel or corn soufflé

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SALAD

One included in entrée price

Mixed greens with red pepper, feta cheese, toasted almonds,
red onion and LeRuth vinaigrette

or

Caesar salad

Other Specialty Salads available

Homemade Rolls or French Bread served

Coffee or tea included

DESSERTS

One included in entrée price

Chocolate bread pudding with vanilla sauce and berries

Strawberry or peaches and cream shortcake (availability)

Chocolate amaretto cake with strawberry coulis and chocolate sauce

Lemon mousse charlotte with berries

or

Assorted desserts

Choose three

Lemon tarts, chocolate amaretto cakes with chocolate truffle icing,

chocolate decadence, caramel tarts with praline, chess squares,

white chocolate pecan cookies, etc.

Alternative dessert requests taken

Whenever possible all vegetables are hand picked and all items are home made.

For an additional cost we will ensure all items to be organic.

Kosher-style meals are available although we do not have a kosher kitchen.

Volume discounts available.

Seated dinner menu entrees can be developed from this menu.

Ask about our ethnic and custom buffets

Prices subject to change due to market changes.