

## Buffet Dinner Sample Menu

### COCKTAIL RECEPTION

#### PASSED HORS D'OEUVRES

- ROASTED VEGETABLE PANINI
- TRADITIONAL SHRIMP COCKTAIL
- TUNA TAR TAR  
IN A CUCUMBER CUP WITH A SPICY CHILIE ALOLI
- SPICY CHICKEN, EGGPLANT & GRILLED ONION QUESADILLAS
- TRADITIONAL BEEF SLIDER  
WITH SWISS CHEESE, PICKLES & KETCHUP
- SCALLOP WRAPPED IN BACON
- CRABMEAT STUFFED MUSHROOM

### COCKTAIL STATIONS

#### DUMPLING & WOK STATION

- STEAMED VEGETABLE & SHRIMP DUMPLINGS WITH A SESAME SOY DIPPING SAUCE
- CORNED BEEF SERVED WITH SPICY MUSTARD &
- LEG OF LAMB SERVED WITH A MINT PESTO
- LONDON BROIL SERVED WITH HORSE RADISH CREAM
- LOIN OF PORK SERVED WITH APPLE CHUTNEY
- GRILLED FLANK STEAK WITH A CHIPOTLE BBQ SAUCE
- POACHED SALMON WITH DILL CREAM SAUCE
- BBQ BEEF BRISKET

#### SEASONAL HARVEST STATION

- A SELECTION OF FRESH SEASONAL VEGETABLES  
ASPARAGUS, BABY CARROTS, TRI-COLOR PEPPERS, BROCCOLI SPEARS, CHERRY TOMATOES, JICAMA & FRENCH STRING BEANS WITH A HERB DIPPING SAUCE
- ARTISAN CHEESE DISPLAY  
A SELECTION OF LOCAL & INTERNATIONAL CHEESES SERVED WITH FRESH & DRIED FRUIT, ASSORTED SPICED NUTS & FRESH BAGUETTE
- FRESH FRUIT DISPLAY  
AN ARRAY OF RIPE SEASONAL FRUIT BEAUTIFULLY PRESENTED
- HOT SPINACH ARTICHOKE DIP WITH PITA CHIP

#### LATIN STATION

- GUACAMOLE & SALSA SERVED WITH TORTILLA CHIPS
- BLACK BEAN & CORN SALAD WITH LIME VINAIGRETTE
- CHILE RELLENOS, POBLANO PEPPER STUFFED WITH MANCHEGO CHEESE, BLACK BEANS & RICE WITH RED MOLE
- ARROZ CON POLLO
- GUAVA GLAZED BBQ RIBS
- SALAD OF TOMATO & HEARTS OF PALM WITH A CILANTRO VINAIGRETTE

### BUFFET DINNER MENU

- CHOPPED MEDITERRANEAN SALAD  
VINE RIPE TOMATOES, CUCUMBERS, RED ONION, CHICK PEAS, OLIVES & FETA CHEESE TOSSED IN LEMON-HERB VINAIGRETTE
- BABY SPINACH SALAD  
SHAVED ALMONDS, DRIED CRANBERRIES, FRESH MUSHROOMS, PICKLED RED ONIONS & BLEU CHEESE, PEPPERCORN DRESSING
- ORECHIETTE  
WITH A HOMEMADE BOLOGNESE SAUCE
- LOBSTER RAVIOLI  
IN A COGNAC CREAM SAUCE
- CHICKEN SORRENTINA  
BONELESS BREAST OF CHICKEN TOPPED WITH EGGPLANT, PROSCIUTTO & MOZZARELLA
- PAN ROASTED FILET MIGNON  
WITH CARAMELIZED ONION & WILD MUSHROOM SAUCE
- PAN ROASTED HALIBUT  
TOPPED WITH A RAGOUT OF TOMATOES, CAPERS & OLIVES
- GRILLED VEGETABLE STACK  
OF EGGPLANT, RED PEPPERS, ZUCCHINI, MOZZARELLA, AGED BALSAMIC
- PARMESAN-HERB POLENTA

ASSORTMENT OF FRESHLY BAKED BREADS & FOCACCIA  
VEGETARIAN, GLUTEN FREE & KOSHER OPTIONS AVAILABLE UPON REQUEST