



Appetizingly Yours  
EVENTS & CATERING

# SUMPTUOUS BUFFET MEDLEYS



## ONE

- Cold Poached Jail Island Salmon with Beurre Blanc, Red Pepper Sabayon and Remoulade
- Slow Roasted Game Hen with Pommery Mustard Ginger Glaze
- Wild and Basmati Rice Pilaf with Vegetable Confetti
- Baby Spinach Salad, Blue Goat Cheese, Pinenuts and Citrus Vinaigrette
- Tortellini Salad with Roma Tomatoes and Basil/Buttermilk Dressing
- Grilled Vegetable Salad with Aged Balsamic Vinaigrette
- Lemon Mousse Torte with Berry Coulis
- Petit Fours Display: Truffles, Tuile Cups and Miniature Tarts

## TWO

- Calvados Roasted Pork Loin with Fresh Sage and Confit of Apples
- Grain Fed Breast of Chicken with Pancetta, Wild Mushrooms and Melted Leeks
- Medley of Baby Vegetables
- German Fingerling Potatoes with Thyme Butter
- Fresh Asparagus and Bean Salad with Roasted Garlic and Red Wine Emulsion
- Couscous Salad with Cucumber, Tomatoes, Parsley and Lemon
- Mesclun Greens Salad with a Selection of Dressings
- Classic Lemon Tart with Wild Berries
- Individual Chocolate Espresso Pots de Crème and Almond Tuiles

## THREE

- Herb Roasted Black Angus Rib Eye with Rosemary/Dried Cherry Jus
- Arugula Salad with Stilton, Grilled Pear and Candied Pecans
- Salad Niçoise with Grilled Tuna, Quail Eggs and Aged Sherry Emulsion
- Orzo Pasta Salad: Capers, Black Olives and Sun Dried Tomato Vinaigrette
- Seasonal Vegetable Bundles Tied with Chives, Potato and Leek Tart
- Triple Chocolate Mousse Cake with Raspberry Coulis
- Seasonal Fruit Flan with Vanilla Cream

## FOUR

- Oven Roasted Chicken Breast with Honey, Pommery Mustard and Fresh Basil
- Rosemary Rubbed Sirloin Tip Roast with Natural Jus
- Mélange of Seasonal Vegetables
- Crushed New Potatoes with Buttermilk and Roasted Garlic
- Baby Greens Salad with Seasonal Dressings
- Broccoli Salad with Pinenuts and Feta
- Carrot Cake with Orange Cream Cheese Icing

## FIVE

- Herb Butter Grilled Atlantic Salmon with Accompaniments
- Basil and Lime Barbecued Chicken
- Antipasto Display Including Seasonal Grilled Vegetables
- Black Bean and Rice Salad with Peppers and Chili Vinaigrette
- Caesar Salad with Prosciutto Crisps and Lemon Garlic Emulsion
- New Potato Salad with Pommery Mustard and Chives
- Selection of Miniature Squares, Tarts and Biscotti
- Seasonal Fresh Fruit Display

All packages include a selection of freshly baked breads and rolls with butter, Columbian coffee and a selection of fine teas.

Prices are for food only, exclusive of applicable taxes.

Select one package per event only, please.

Substitutions are available for a nominal charge.

Prices are applicable on groups of 50 or more.

*Pricing dependent on seasonal market rates and items chosen.*

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