

Dinner Buffet Option 2

A MINIMUM OF 50 GUESTS IS REQUIRED

HORS D'ŒUVRES

DISPLAYED:

INTERNATIONAL DISPLAY OF FRESH FRUITS, VEGETABLES AND GOURMET CHEESES

seasonal local fruits and vegetables, combined with the finest imported offerings accompanied by a selection of gourmet domestic and imported cheeses served with assorted crackers, sliced fresh baked breads, pita chips, whole grain and Dijon mustards, hummus, ranch and dill dips

BUTLERED:

(your choice of four)

- Mini Quiche
- Scallops wrapped in Bacon
- Chicken Saté with Thai peanut dipping sauce
- Bruschetta
- Sausage Stuffed Mushroom Caps
- Southwestern Chicken Rolls
- Raspberry Brie Puffs
- Vegetable Spring Rolls

DINNER STATIONS

MEDITERRANEAN SALAD STATION

- Grilled Mediterranean Vegetable Salad
- Tomato, Basil and Mozzarella Salad
- Orecchiette Pasta with Pancetta bacon, arugula and cherry tomatoes

PASTA STATION

- Chicken & Andouille Penne Pasta
- Vegetable Lasagna

CARVING STATION

Served with fresh baked bread and condiments, accompanied by chef's choice of potato

Our uniformed chef will carve the following:

- Roast Breast of Turkey with cranberry chutney
- Top Round of Beef with horseradish sauce and au jus

COFFEE AND TEA SERVICE

\$40 PER PERSON

Prices are subject to an 18% gratuity, a 3% service charge and applicable sales tax