



Sample Dinner Buffets

Menu 1
\$30.00/person

Tomato & Basil Bruschetta

Black Olive and Parmesan Shortbreads topped with Mozzarella & Pesto

Basil and Lemon Coated Goats Cheese Balls Wrapped in Grilled Zucchini

* * *

Buffet

Bourbon & Brown Sugar Marinated Pork Tenderloin with a Mustard Sour
Cream Sauce

Orange & Soy Glazed Salmon Fillets with an Arugula & Cucumber Sauce

Lemon Rice Pilaf

Green Vegetable Salad with Hazelnut Dressing (Snow peas, Zucchini,
Asparagus, Green Beans & Peas)

Spinach Salad with Cherry Tomatoes & Feta

* * *

Cooked Chocolate Mousse Cake with Red Berry Coulis and Fresh Whipped
Cream

Strawberries filled with Vanilla Mascarpone Cream



Menu 2
\$40.00/guest

Rosemary & Parmesan Shortbreads with Goats Cheese Mousse and
Oven Dried Tomatoes

Cucumber Rounds with Roquefort Mousse topped with Crispy Pancetta

Crepe Rolls filled with Prosciutto, Pinenuts & Arugula

Herb Crusted Beef Tenderloin served with Mustard Mayonnaise and
Horseradish Cream

Sicilian Style Tilapia with Cherry Tomatoes, Black Olives & Capers
served on a bed of Red Onions

Lemon Couscous with Zucchini & Sweet Potato

Green Bean Salad with Toasted Walnuts & Feta

Mixed Green Salad with Balsamic Vinaigrette

Red Berry Tiramisu

Homemade Chocolate Truffles