

POULTRY OPTIONS

**TERIYAKI CHICKEN SUPREME WITH TOASTED
SESAME SEEDS** |

**GRILLED CHICKEN WITH GREEN PEPPERCORN
SAUCE** |

CHICKEN IN A WHITE WINE SAUCE |

ROAST CHICKEN ¼ 'S |

**ROAST CHICKEN WITH APPLES, CREAM AND
CALVADOS** |

ROSEMARY GRILLED CHICKEN BREAST |

**ROAST BREAST OF CHICKEN CORIANDER AND
HONEY JUS** |

CHICKEN CORDON BLEU |

WHOLE BREAST OF CHICKEN KIEV |

**CHICKEN SUPREME BREAST STUFFED WITH
SPINACH AND FETA** |

BBQ CHICKEN ¼'S |

ROAST CHICKEN WITH SMOKED PAPRIKA |

JERK CHICKEN |

**CHICKEN SUPREME WITH WILD MUSHROOM
SAUCE** |

**CHICKEN SUPREME STUFFED WITH ARUGULA,
GOAT AND ROASTED RED PEPPERS** |

CHICKEN WITH APRICOT ORANGE GLAZE |

MAPLE BOURBON GLAZED CORNISH HENS |

**SLOW ROASTED DUCK WITH SAGE AND
GINGER , RHUBARB SAUCE** |

**ROAST TURKEY WITH TRADITIONAL SAGE
STUFFING** |



PORK, LAMB OR VEAL

- HOISIN GLAZED PORK LOIN |
- HERB ROASTED FILLET OF PORK WITH A SAGE
RIESLING MUSTARD SAUCE |
- PORK SCHNITZEL WITH SAUTEED WOODLAND
MUSHROOMS AND SAUCE |
- APRICOT GLAZED VIRGINIA SMOKED HAM
|
- ROSEMARY GARLIC ROAST PORK LOIN WITH
CRANBERRY JUS |
- HOISIN GLAZED PORK TENDERLOIN |
- PORK MEDALLIONS WITH TARRAGON CREAM
SAUCE |
- CAJUN SPICED PORK LOIN WITH A MANGO
CHUTNEY AND PAN JUICES |
- OLD FASHIONED ROAST PORK WITH PAN
GRAVY |
- BARBECUE SPARERIBS |
- ROAST VEAL MEDALLIONS WITH ROSEMARY
AND BALSAMIC REDUCTION |
- OSSO BUCCO (VEAL) |
- SLOW COOKED LAMB SHANK WITH
ROSEMARY, GARLIC AND TOMATO |

BEEF

- SIRLOIN TIP ROAST OF BEEF AND ROAST
SHALLOT JUS |
- SLOW ROASTED BRISKET OF BEEF, RICH PAN
GRAVY WITH HORSERADISH |
- CARVED PRIME RIB AU JUS AND
HORSERADISH - EXTRA CHARGE |
- NEW YORK CUT STRIP LOIN WITH RED WINE
AU JUS |
- PEPPERED FILLET MIGNON WITH SAUTEED
MUSHROOMS, ONION JUS |
- GRILLED FLANK STEAK WITH ROSEMARY
BALSAMIC REDUCTION |
- MEATLOAF WITH PAN GRAVY AND
MUSHROOMS |
- EUROBURGERS WITH SAUTEED MUSHROOMS
AND GRAVY |
- MEAT LASAGNE |
- PAN SEARED BEEF MEDALLIONS WITH A
SAUTEED PORTOBELLO MUSHROOM SAUCE |



FISH AND SEAFOOD

WHITE WINE POACHED ATLANTIC SALMON, WITH DILL CREAM |

TERIYAKI SALMON WITH MANGO SALSA |

PANKO BREADED TILAPIA WITH HOMEMADE TARTAR SAUCE |

PANKO BREADED FILLET OF SOLE WITH LEMON CAPER SAUCE |

GRILLED BAY SCALLOPS AND SHRIMP WITH TOMATO CONCASSE |

SAUTEED JUMBO SHRIMP WITH GARLIC BUTTER, WHITE WINE AND PARSLEY |

POTATO, RICE OR GRAINS

BABY NEW POTATO WITH SCALLIONS AND DILL |

ROASTED PARISIAN POTATO |

ROSEMARY ROASTED MINI POTATO |

ROAST GARLIC MASHED |

CHIVE MASHED POTATO |

SWEET POTATO AND YUKON GOLD MASHED |

ROAST SWEET POTATO |

YUKON GOLD GRATINEE |

SCALLOPED POTATO |

ROAST AND SEASONED YUKON GOLD POTATO |

ROASTED YUKON GOLD AND GRILLED LEEKS |

ROSTI POTATO |

FRENCH FRIES |

LONG GRAIN AND WILD RICE WITH RED PEPPER SLIVERS AND SCALLIONS |

TERIYAKI FRIED RICE WITH DICED CARROTS, PEAS AND SCALLION |

SAFFRON RICE |

RICE OR BARLEY PILAF SAUTÉED WITH ONION, MUSHROOMS AND PEPPERS |

BASMATI RICE |

BARLEY PILAF WITH LEEKS AND GREEN HERBS |

ORZO WITH LEMON AND PARSLEY |



PASTA

PENNE PASTA WITH MARINARA SAUCE AND
BASIL |

ORECCHIO PASTA IN A MILD CURRY CREAM
SAUCE |

RICOTTA AND SPINACH TORTELLINI IN A
CREAM SAUCE |

ASIAN NOODLES WITH MIXED VEGETABLES,
SOYA SAUCE AND SESAME OIL |

PENNE PASTA WITH OLIVE OIL, GRAPE
TOMATO AND FRESH BASIL |



VEGETARIAN OPTIONS

NEAPOLITAN STACK OF GRILLED VEGETABLES
AND TOFU WITH BALSAMIC GLAZE |

INDIVIDUAL COMPOSED LASAGNE WITH
OVEN ROASTED SQUASH, CARMELIZED
ONIONS, WILTED SPINACH AND ASIAGO
CREAM |

STUFFED PEPPERS WITH RICE, FETA CHEESE,
RED ONION IN A MARINARA SAUCE |

ACORN SQUASH CROWNS WITH COUS COUS,
FETA CHEESE, PEPPERS, ONIONS, TOMATO
|

RATATOUILLE COBBLER WITH GRILLED TOFU,
SAUTEED PEPPERS, ZUCHINI, EGGPLANT, RED
ONIONS, ROMA TOMATO AND SAVORY
POLENTA |

**VEGAN, GLUTEN FREE
AND OTHER DIETARY
RESTRICTIONS
AVAILABLE UPON
REQUEST**

VEGETABLE SELECTION

STEAMED GREEN BEANS WITH SLIVERED RED PEPPERS, SLIVERED ALMONDS |

BUTTERED CORN AND SUGAR SNAP PEAS |

OVEN ROASTED PLUM TOMATOES |

MIXED GRILLED PEPPERS, ZUCCHINI AND EGGPLANT |

BUTTER AND HONEY GLAZED BABY CARROTS |

STIR FRIED BABY BOK CHOY WITH GARLIC AND GINGER |

WHITE BEAN RAGOUT |

OVEN ROASTED ROOT VEGETABLE, SWEET POTATO, CARROTS AND PARSNIPS |

HERB ROASTED CARROTS, PARSNIPS AND BEETS |

BABY CARROTS WITH BROWN BUTTER AND PARSLEY |

BABY CARROTS WITH CRISPY SNOW PEAS |

STEAMED YELLOW AND GREEN BEANS with red pepper slivers, finished with herb butter |

GRILLED MIXED VEGETABLES with extra virgin olive oil and balsamic reduction |

STEAMED MEDLEY of vegetables - brocolli, cauliflower, red and yellow peppers, sugar snap peas, zuchinni, carrots |

OVEN ROASTED PLUM TOMATO WITH OREGANO |

CAULIFLOWER |

BROCOLLI |

CULINARY EXPERIENCE

THAI NOODLE SALAD with beef or shrimp, bean sprouts, cilantro, peanuts in a lime soya dressing |

BABY SHRIMP, CRAB, RICE, GREEN ONION WITH AN AVOCADO AIOLI |

SEAFOOD SALAD with shrimp- 16/20 count-crab, scallops, squid, cuttlefish, red onion, celery and jalapeno with a citrus vinaigrette |



SALAD / COLD TABLE

CREAMY OR VINAIGRETTE COLESLAW

MIXED BEAN SALAD with edamame in oil and vinegar dressing

TRADITIONAL POTATO SALAD, green onion, dill, eggs and mayonnaise dressing

MINI POTATO SALAD with red onion, celery, dill and grainy mustard dressing

TOSSED GREEN SALAD with cucumbers, grape tomato and vinaigrette dressing

ROASTED BEET AND GOAT CHEESE SALAD with balsamic drizzle

GRILLED ASSORTMENT OF LOCAL AND SEASONAL ROAST VEGETABLES and whole garlic tossed with extra virgin olive oil and balsamic vinegar

MIXED GREEN SALAD with mandarins, currants, and candied pecans

TEXAN BLACK BEAN AND CORN SALAD

TRADITIONAL CAESAR SALAD with crisp romaine, croutons and parmesan cheese tossed in a creamy dressing (bacon optional)

ARUGULA AND SPINACH SALAD with goat cheese, red onions and cherry tomatoes with our creamy house dressing

GREEK SALAD WITH romaine, feta, tomato, cucumber, red onion, green peppers and kalamata olives

SPINACH AND ARUGULA with fresh sliced mushrooms, roasted red peppers and goat cheese with a balsamic vinaigrette

MEDITERRANEAN COUSCOUS SALAD with finely chopped tomato, cucumber, parsley, olives, feta and oregano

PASTA SALAD with sun dried tomato, grilled vegetables, feta cheese and fresh pesto

SHANGHAI NOODLES with sauteed matchstick veggies in a light cury dressing

ASIAN SLAW with cabbage, carrot, dikkon radish, coriander and sesame seeds with rice vinegar

GREEK SALAD - NO LETTUCE - tomato, cucumber, peppers, red onion, kalamata olives and feta cheese

MEDITERRANEAN STYLE TABOULI SALAD with fresh chopped parsley, diced tomato and cucumber, bulgur wheat with a light vinaigrette dressing

ORZO with marinated grilled vegetables and a light olive oil herb dressing

BROCOLLI SALAD with red onion slivers, currants, sunflower seeds and honey balsamic mayonnaise

WHEAT BERRY with chopped kale, walnuts, dried cranberries, tofu and light herb dressing

CURRIED LENTIL with currants, almonds, peppers and chopped parsley

**BUFFET INCLUDES
ASSORTMENT OF
ARTISAN AND BAKED IN-
HOUSE BREADS WITH
BUTTER**

DESSERT SELECTION

- WARM APPLE STRUDEL WITH FRENCH VANILLA ICE CREAM |
- SWISS MOCHA MOUSSE |
- RASPBERRY MOUSSE |
- STRAWBERRY SHORTCAKE |
- FRESH FRUIT PLATTER |

COFFEE AND TEA

- COLUMBIAN COFFEE; DECAFFEINATED COFFEE; ASSORTED BLACK AND HERBAL TEAS |

