

Spectacular Dinner Buffets

For a truly special and elegant event that works best as a buffet.

The "Wild West" Buffet

40.00

Baby Field Greens with Toasted Cashews and Sprouts
Orange Sesame Vinaigrette
Cherry Tomato Salad with Mint and Parsley
Asparagus and Hearts of Palm Salad with Red Pepper Vinaigrette
Green and Yellow Bean Salad with Roasted Garlic and Tahini
Tea Marinated Spring Chicken with Mushrooms and Green Onion
Stir Fry Beef Tips with Roasted Peanuts and Coriander
Grilled Mushrooms and Vegetable Brochettes with Ginger Pesto
Jasmine Rice Pilaf
Spring Vegetable Medley
Chef's Selection of Desserts:
Almond Pear Tart, Apple Tart and Warm Peach Cobbler
Freshly Brewed Coffee, Decaf and Hot Water for Tea

The "Continental Divide" Buffet

45.00

Root Vegetable Salad with Baby Greens
Cracked Black Pepper and Feta Cheese Vinaigrette
Spanish Olive and Green Lentil Salad with Dried Tomato Herb Dressing
Celery Root and Red Cabbage Salad, Tart Apple Cider Vinaigrette
Marinated Mushroom and Pear Salad with Gorgonzola Cheese
Braised Tri Tip of Beef with Red Wine and Horseradish
Four Cheese Manicotti with Tomato Basil Sauce
Grilled Sea Bass with Roasted Shallot and Sherry Cream
Mashed Red Skin Potatoes
Summer Harvest of Fresh Vegetables
Chef's Selection of Desserts:
White & Dark Chocolate Napoleons, Mocha Truffle Torte,
and Hazelnut Chocolate Gateau
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

The above pricing is based on two (2) hours of service.

Catering Services Are Provided Free of Labor Charges if Sales Exceed \$300 Per Four-Hour Period. Otherwise, a fee of \$75 will be applied for the period or event of which the minimum is not met. Additional labor fees may be charged for events exceeding four hours.

All Items Subject to 19% Service Charge, Sales Tax and 72 Business Hour Guarantee

Sit Down To A Gourmet Celebration

Hosting a successful dinner party is one of life's most satisfying experiences. Because entertaining with style demands inspired ideas and consummate planning, allow us to assure that your dinner is both a business and social triumph. All dinner entrees come with a choice of salad, fresh seasonal vegetables, and hearth baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

Entrees

Breast of Chicken Stuffed with Pears, Walnuts and Gorgonzola Cheese Served with Port Wine Sauce & Multigrain Pilaf	28.00
Grilled Top Sirloin of Beef Served with Cabernet Caramelized Onions, Black Walnut Demi-Glace, & Herbed Potato Pancakes	38.00
Seared Filet of Beef with Sweet Onion & Dried Fig Chutney Served with Green Peppercorn Sauce & Potato Dauphinoise	40.00
Grilled Tenderloin of Beef with Braised Scallion and Chanterelle Ragu Served with Wild Rice Polenta	45.00
Mushroom Crusted Breast of Chicken with Sherry Peppercorn Sauce Served with Garlic Mashed Red Skin Potatoes	27.00
Cold Smoked Swordfish with Flamed Roasted Red and Yellow Tomato Gnocchetti Served with Grilled Vegetables	40.00
Pan Roasted Salmon with Citrus Lime Mango Salsa Served with Multigrain Pilaf	32.00
Rack of Lamb in Pecan Crust Served with Cracked Pepper Demi Glace on Crisp Sweet Potato Nest	44.00

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Soups & Appetizers are not included in the price of entrees but make a great addition to any event.

Soups

Braised Leek and Saffron Soup with Shirred Shrimps in Crisp Puff Pastry Shell	5.00
Lobster Corn Chowder	5.50
Trinidad Black Bean Soup With Garlic Crème Fraîche and Olive Croutons	4.50

Appetizers

Grilled Atlantic Crab Cake with Citrus & Spicy Red Chili Rémoulade	(Market Price)
Caramelized Duck Breast with Grilled Figs & Iowa Maytag Bleu Cheese	9.50
Spinach, Mushroom and Gouda Cheese Crepe with Chives & Opal Basil Cream	6.00
Sweet Onion & Porcini Mushroom Tart with Roasted Garlic Truffle Vinaigrette	6.50

Salads

Included with Entrée ~ Select One

Spinach and Watercress Salad with Gorgonzola and Pine Nuts, Asian Pear Vinaigrette
Traditional Caesar Salad w/ Parmesan Crisp
Tender Young Lettuces with Currant Tomatoes, Raspberries, Walnuts and Gorgonzola, Black Currant Vinaigrette
Field Green Salad With Citrus Sprouts and Vine Ripened Tomatoes, Champagne Herb Vinaigrette
Asian Noodle Salad with Crisp Vegetables, Napa Cabbage, Asian Sprouts, Sesame Ginger Dressing
Lola Rosa and Frisée Salad with Sprouts and Mandarin Oranges, Citrus Hazelnut Vinaigrette

Desserts

Included with Entrée ~ Select One

Grand Marnier Cream Brûlée

Fresh Fruit Charlotte with Cinnamon Anglaise

Pecan Crunch Cheesecake with Raspberry Port Sauce

Raspberry Macaroon with Almond Bark and Dark Chocolate Sauce

Cinnamon Smoked Apple with Cabernet Sauvignon

Chocolate Hazelnut Torte with Brandy Anglaise

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