

## **Dinner Buffet Menus**

**\*\* Minimum 30 people for all buffet options\*\***

### **Buffet 1**

Your Choice of:

Three (3) Salads

Two(2) Main Entrees

One(1) Starch

One(1) Vegetable

Three(3) Desserts

### **Buffet 2**

Your Choice of:

Two(2) Appetizers:

Three(3) Main Entrees:

Three(3) Salads

One(1) Starch

Two(2) Vegetables

Three(3) Desserts

### **Buffet 3**

Your Choice of:

Four(4) Appetizers

Three(3) Main Entrees

Four(4) Salads

Two(2) Starches

Two(2) Vegetables

Four(4) Desserts

All buffets are served with coffee and tea and assorted breads and butter.

We supply all buffet service ware with buffet linens and dinner plate, bread plate, knife, fork, dessert fork, tsp, water glass paper dinner napkin and coffee cup. On each table we will put, cream and sugar and salt and pepper. Cocktail servers will carry appetizers with paper cocktail napkins. The servers will bus and maintain the room after dinner.

Our buffet service level is one server per 30 guests.

## **Buffet Hors'd'oeurvers**

Asparagus Wrapped With Pancetta

Seared Prawns With Lime, Ginger And Tequila

Smoked Tuna Mousse Cups

Tomato And Basil Crostini

Baked Brie In Filo Pastry With Mango Chutney

Crudités And Dip

Teriyaki Chicken Skewers

Cucumber Rolls With Wasabi And Gari

Smoked Salmon with herbed cream cheese on cucumber

Baked Brie and Cranberry in Filo

Tuna Tartar on Croute

Shrimp Ceviche` in Puff Pastry

Chilled Prawns with a Wasabi Crust

Chicken Sate with Peanut Sauce

Steamed New Zealand Mussels with a spicy Red Onion Minionette

Rissole` with Roasted Tomato Coulis

Caviar on Croute with Egg and Onion Caramelized Apple on Potato Rosti

Crab Cake with Chipotle Dipping Sauce

Grilled Chilli Lime Prawn Skewers

Vegetable Spring Rolls with Plum Sauce

Vegetable Gyoza with Sweet Teriyaki Sauce

## **Buffet Entrée Options**

### **Seafood**

Candied Sockeye Salmon

Macadamia Nut Crusted Mahi Mahi with Pineapple Salsa

Corn Crusted Red Snapper with Fresh Tomato Salsa

Spanish Paella with Assorted Seafood and Spicy Portuguese Sausage

Shrimp and Spinach Stuffed Poached Sole with Orange Hollandaise Sauce

Grilled Coho Salmon with Caviar and Chive Beurre Blanc

### **Poultry**

Teriyaki Glazed Chicken Breast on Grilled Oyster Mushrooms

Butter Chicken

Rosemary and Lemon Roasted Chicken

Poached Breast of Chicken with Béarnaise Sauce

Smoky BBQ Chicken Legs

### **Vegetarian**

Buckwheat and Mushroom Loaf with Creole Sauce

Vegetable Pakoras with Chana Marsala and Raita

Vegetable Lasagna

Grilled Hot Vegetable Salad with Quinoa

Grilled Eggplant with Fresh Tomato and Bocconcini

Moussaka

Hearty Vegetable Dal

## **Meats**

Roasted Hip Of Beef with Creamed Horseradish and Pan Drippings

Beef lasagna / Chicken Lasagna

Veal Piccata with Fresh Tomato Basil Compote

Roast Leg of Lamb with Red Currant Mint Jelly

Carved Ham with Ginger Citrus Glaze

Curried Lamb with Mango Chutney

Louisiana Spiced Pulled Pork

Roasted Loin Of Pork with Caramelized Apples

Roasted Lamb Sirloin with Mango infused Demi Glace

Pork Tenderloin Medallions with Herb Goat Cheese and Green Peppercorn Demi Glace

## **Buffet Salad Options**

Caesar with Parmesan Croutons and Asiago Cheese

Organic Greens with Maple Syrup Balsamic Vinaigrette

Baby Spinach with Strawberries and Roasted Almonds with Orange Ginger Vinaigrette

Arugula with Fresh Tomato and Goats Cheese with a Red Wine Vinaigrette

Assorted Pickles and Olives

Cucumber with Red Onion with Dill Crème Fraîche

Tomato and Red Onion with Fresh Basil Mousseline

Country Style Potato Salad

Tabouli Salad

Grilled Vegetables and Quinoa with Sundried Tomato Herb Vinaigrette

Crunchy Vegetable Slaw with Sunflower Seeds and Sundried Blueberries

Thai Noodle with Roasted Peanuts and Lime Ginger Dressing

Butter Lettuce Minionette with Honey Dijon Vinaigrette

## **Buffet Starches**

Roasted Nugget potato with Fresh Rosemary and Garlic

Sour Cream And Green Onion Smashed Potato

Stuffed Potato with Cheddar Cheese and Bacon

Scalloped Russet Potato

Mashed Yukon Gold Potato with Roasted Garlic

Panfried Potato Wedges with Sweet Peppers and caramelized Onion

Buttered Vegetable Fusili

Herbed Cous Cous

Basmati Rice

Creamy Lemon and Herb Rissoto

Grilled Blue Cheese Polenta

## **Buffet Vegetables**

Honey Dill Glazed Carrots

Steamed Green Beans with Toasted Almonds and Brown Butter

Sauteed Fresh Mushrooms in Tarragon Cream

Roasted Root Vegetables

Roasted Beets with Snap Peas in Dijon Ginger Cream Sauce

Mixed Grilled Vegetables

## **Buffet Desserts**

Assorted Fresh Fruit Pies

White Chocolate Mousse with Raspberry Coulis

Cheese Cake with Fruit Topping

Fresh Fruit Tart

Almond Frangipan Tart with Apricots

Pumpkin Pie

Sweet potato and Pecan Pie

Mille Feiute`

Chocolate Pate

Carrot Cake with Cream Cheese Icing

Belgium Chocolate Cake

Ginger Crème Brulee Tart