



Buffet Dinner Menus

Cornmeal crusted Chilean sea bass w/ orange glaze
Roasted sea bass-saki marinade-served over bok choy
Pan roasted filet of salmon w/ mango cucumber salsa
Cedar plank salmon w/ honey maple thyme glaze
Individual pouches of salmon w/ spinach and dill butter- served in phyllo
Grilled swordfish w/ oil cured olives, and rosemary-orange sauce
Roasted halibut in tomato sauce w/ olives and capers
Panko crusted rack of lamb- served w/ mint pesto
Herb crusted filet of beef w/ Béarnaise sauce
Veal medallions w/ morell mushroom sauce
Pork tenderloin w/ barbecue corn salsa
Grilled chicken paillard w/ red onion confit
Grilled Chicken and herb grilled Shrimp
Coq au vin
Beef Bourg
Chicken Curry w/ traditional sides- this is a fun meal
Brisket chili
Lentil Chili
Lamb Stew
Veal stew osso bucco style

Vegetables and salads

Truffle mashed potatoes
Tri color potato crisps
Roasted potatoes w/ tomatoes, onions and parsley
Rosemary roasted potatoes
Scalloped potatoes
Twice baked baby new potatoes
Saffron orzo w/ dried cherries, sliced almonds and scallions
Orzo w/ peas and diced peppers-parmesan cheese
Sicilian carrots w/ dried cranberries, pine nuts and basil
Baby carrots and haricot verts w/ tarragon butter
Individual spinach soufflés
Snap peas w/ shallots, mint and thyme



THE CATERED WORD

Grilled asparagus

Toasted farro w/ sautéed shallots

Grilled vegetables w/ Romesco sauce

Roasted peppers provencale

Tri color salad w/ orange or balsamic vinaigrette

Wild rice pilaf

Baby spinach salad w/ honey roasted pecans, blue cheese and roasted pears-sesame ginger vinaigrette

Blood orange, jicama, and roasted beet salad w/ orange vinaigrette

Mache, lolla rosa and endive w/ sherry vinaigrette

Haricot verts and roasted beets w/ mustard dill vinaigrette

Grilled Caesar salad