

DINNER BUFFET

(minimum 40)

Gourmet Bread basket

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Mixed Spring salad with choice of dressings
Grilled Veggies
Pasta Salad with pesto sauce and sun dried tomatoes

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Choose two Entrees:

Grilled Breast of Chicken with Herb Jus
Chicken Grand Marnier Confit with mandarin orange and seedless grapes
Mushroom Ravioli in alfredo sauce with roasted walnuts
Vegetable Lasagna
Roast Top Sirloin of Beef (carved)
Beef Wellington
Caribbean grilled Porkloin medallions
Pan seared salmon fillet in lemon juice

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Served with Chef's choice of potatoes and vegetables

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European Tortes and Gateau's
Fruit Salad

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Coffee and Tea

\$ 65.00 per person

THE CARVERY BUFFET

(minimum 40)

Assorted artisan breads

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Romaine Lettuce with Tomatoes, cucumbers, onions, with three dressings

German Potato Salad

Penne Salad with creamy garlic dressing

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Choose One:

Breast of Chicken simmered in Riesling Wine and Mustard Cream

Mushroom Marsala Chicken

Coconut crusted Talapia with citrus butter

Pork Tenderloin with green olives and Mediterranean Tomato sauce

Cheese stuffed pasta shells with Vodka sauce

Cheese Tortellini with roasted veggies julienne and pesto sauce

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Choose one:

Carved Top Sirloin of Beef au jus

Carved Honey cured Ham

Carved Maple Chipotle glazed roasted Porkloin

Served with:

Herb & Garlic Roasted Potatoes

Fresh Seasonal Vegetable Jardiniere

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European Tortes and Gateaus

Warm Bread Pudding

Sliced Fresh Fruit

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Coffee and Tea

\$ 75.00 per person