

Receptions & Special Functions Buffet

Please select six items from the below list and two desserts.

*Fresh Mozzarella and Tomato Brochette

*Baked Brie on Croute with Apple, Walnut, Figs and Apricot

Poached Shrimp with Ginger Sesame Sauce

Assorted Finger Sandwiches

Pepper Beef Tenderloin with Caramelized Onions Croistini
with Horseradish Cream Sauce

Smoked Salmon Croistini with Crème Fresh

Thai Chicken Skewer

Antipasto with Assorted Imported Meat, Roasted Vegetables and Frittata

Chicken Satay with Peanut Sauce

*Grilled Assorted Vegetables with Chevre Cheese

*Spring Roll with Sweet and Sour Sauce

*Lahvosh Bread Filled with Goat Cheese, Walnuts, Imported Figs
and Organic Mixed Green

*Imported Cheese and Assorted Organic Fruits

Hummus, Avocado and Tomato Salsa Dip with Tri Color Organic Corn Tortilla

Desserts

Mini Fruit Tarts

Mini French Pastries

Mini Cakes

Assorted Bars

Assorted Gourmet tea cookies

\$35.00 per person

**Vegetarian items*

The following is a simple wedding menu.

Passed Hors D'oeuvres

Grilled Shrimp with Tangy Ginger Sauce

Wellington Beef

Mini Crab Cakes

Smoked Fish in Endive Spears

Mini Beef Kabob

Mini Assorted Quiches

Smoke Salmon Croistini with Crème Fraiche

Fresh Figs, Prosciutto and Fresh Mozzarella Cheese

Chicken Satay with Peanut Sauce

Fresh Mozzarella and Tomato Brochette

Lahvosh Filled with Goat Cheese with Walnuts, Figs and Cherry

Pepper Beef Tenderloin Caramelized onion Croistini with horseradish cream Sauce

Frisee Salad with Olive, Brie Cheese, Walnut and Basil Olive oil

Assorted Finger sandwiches

Caviar on croistini with crème Fraiche



Continued....