



ELEGANT BUFFET DINNER

(sample)

HORS D' OEUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

DINNER

ROSEMARY AND THYME CRUSTED FILET MIGNON WITH A HORSERADISH MUSTARD SAUCE

WHOLE POACHED ATLANTIC SALMON WITH A GREEN HERB SAUCE

VEGETABLE RAGOUT

MORELS, PEARL ONIONS, ASPARAGUS, ROAST CORN SHORT CAKE

LEMON-CHIVE ORZO THREE GRAIN PILAF

WILD RICE, BASMATI RICE AND WHEAT BERRIES

MINTED SUGAR SNAP PEAS

ORGANIC MESCLUN GREENS WITH FINE HERBS, SLICED GOLDEN TOMATOES

WARM CRUSTY BREADS & ROLLS WITH SWEET BUTTER

DESSERT

MOLTEN CHOCOLATE CAKES WITH A BLACK & RED BERRY COULIS

SERVED WITH FRESH PEAR SORBET

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS