



TASTEFUL BUFFET DINNER

(sample)

HORS D' OEUVRES SELECTION

PLEASE SELECT THREE 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

CRUDITÉS

LUSH OFFERING OF CRISP VEGETABLES, WITH TWO FRESHLY BLENDED DIPS

DINNER

PAN ROASTED SHRIMP PAELLA

GRILLED LEMON PAILLARD OF CHICKEN

SERVED WITH WILD SPINACH & A SHIITAKE MARSALA SAUCE

MEDLEY OF FRESH BABY VEGETABLES

STEAMED OR GRILLED

LOCAL FIELD GREENS WITH SHAVED ASIAGO AND DRIED CHERRIES

ACCOMPANIED BY CHAMPAGNE VINAIGRETTE

WARM CRUSTY BREADS & ROLLS WITH SWEET BUTTER

DESSERT

VIBRANT FRESH FRUIT TARTS

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS