

BUFFET MENU ~ SPRING

Passed Hors d'Oeuvres

BRIE AND RASPBERRY BEIGNETS

COCKTAIL-SIZED LAMB CHOPS

Offered with a Malbec wine jus

CRISPY LEMON ARTICHOKE FRITTERS

At the Buffet

MUSTARD BASIL CHICKEN

Butterflied and pan-seared

ROASTED ROCKFISH

Marinated in orange flesh, thyme and garlic, then roasted till crisp
Served on a bed of sautéed spinach with fennel and red peppers

SCANDINAVIAN ROOT VEGETABLES

Parsnips, rutabaga, carrots, red potatoes and sweet onion
Drizzled with fresh dill butter

FLAKY MUSHROOM TART

A layer of savory custard is topped with roasted mushrooms, shallots and cippolini
onion

STEAMED ASPARAGUS

With lemon zest, cracked pepper and sweet butter

ARUGULA AND AVOCADO SALAD

With grape tomatoes, slivered celery, toasted walnuts and crumbled Morbier
cheese

SESAME BREADSTICKS, BAGUETTE RUSKS AND ARTISAN BREADS

With sweet butter

Dessert

BITE-SIZED SWEETS DISPLAY

Tiny pies and fruit tarts, profiteroles, chocolate cannolis, passionfruit squares,
caramel and walnut bites, butterscotch blondies and cheesecake pops

BUFFET MENU ~FALL

Passed Hors d'Oeuvres

TOASTED APPENZELLER CHEESE SANDWICH BITES

crusty bread lightly spread with butter and Dijon mustard, then topped with heady Swiss cheese, poached pear and pancetta
the sandwich is then broiled till the cheese melts and the pancetta crisps

SKEWERS OF LAMB AND PORTOBELLO MUSHROOMS with a rosemary bearnaise

CURRIED SQUASH AND POTATO SOUP SIPS

in a chicken stock base, roasted red bliss potatoes and yellow squash are combined with sweet yellow onion, curry powder, cumin, coriander and oregano

At the Buffet

SLOW-ROASTED PORK LOIN with a lingonberry-sage glaze

CHICKEN POSITANO

medallions of chicken breast, pounded thin, dusted with cornmeal and cayenne and pan-roasted
served on a bed of wilted spinach, arugula, tomato and yellow onion

BARLEY RISOTTO WITH AUTUMN VEGETABLES

cooked on site with crushed garlic, white wine, Vidalia onion and a brunoise of roasted root vegetables, blended with grated fontina cheese

CARDAMOM ,CARROT AND PEAR PUREE with a pinch of sugar, salt and pepper

BROCCOLI AND CAULIFLOWER FLORETS tossed in dilled lemon butter

SNOWFLAKE, PUMPERNICKEL AND FENNEL-RYE ROLLS with sweet butter

Dessert

SWEET CROSTINI

grilled baguette slices topped with melted white chocolate, chopped pistachios and sun-dried cherries