

Buffet Dinner

Stationary Hors d'oeuvres

Fresh Boxed Crudités

*Green Asparagus, Red Peppers, English Cucumbers, Carrot Paddles,
Celery Sticks and Broccolinni
Saffron Aioli and Pesto Dipper*

European and Domestic Cheese Board

*Gruyère, Brie, Stilton, Chèvre, and Aged Cheddar
Finished with Fresh Berries, Red Grapes and Assorted Crackers*

Buffet Dinner

Grilled Flank Steak

*Herb and Wine Marinated Flank Steak
Hand-Carved and Accompanied by
Horseradish Crème Fraîche and Sun-Dried Cherry Relish*

Pecan-Crusted Chicken

*Dredged with Toasted Pecans
Pan-Seared and Served with Mango Salsa*

Roasted Garlic Golden Potatoes

Creamy Yukon Gold Potatoes Blended with Roasted Garlic, Cream and Butter

Green Beans and Matchstick Carrots

Country Green Beans Tossed with a Julienne of Fresh Carrots and Garlic Herb Butter

Classic Caesar Salad

*Hearts of Romaine Lettuce Tossed with Sourdough Croutons,
Freshly-Grated Parmesan and Creamy Caesar Dressing*

Warm Crispy Baguettes

Rolled Butter Balls

Dessert and Coffee Buffet

Miniature Cheesecakes

Pecan Diamonds

Chocolate-Dipped Strawberries

Coffee and Tea

*Decaffeinated and Regular Coffee
Assorted Teas*