

BUFFET OPTIONS

*Grilled and Herb Crusted Sirloin of Beef served from authentic
Butcher Blocks with Béarnaise & Chimichurri Sauce
Pan Seared Breast of Chicken with a Lemon Caper Sauce
Saffron Pilaf with Radicchio & Italian Parsley
Three Cheese Phyllo Strudel sprinkled with Caraway Seeds
Israeli Cous Cous served with Pesto, Sun Dried Tomato
Olives and Toasted Pignoli Nuts
Salad of Seasonal Greens with Herb Vinaigrette
Focaccia and Breads*

*Garlic and Honey Scented Leg of Lamb with Barolo Wine Sauce Reduction
Mesquite Flavored Breast of Chicken filled with Sweet Fried
Plantains and Prosciutto di Parma with a Guava demi-glace
Greek Salad Bar presented with condiments of Feta Cheese,
Black Olives, Green Peppers, Cucumber, Plum tomatoes,
And Oregano Vinaigrette
Assortment of Grilled Fall Vegetables
Capellini with Fresh Arugula & Parmesan Olives
Focaccia and Crusty Breads*

*Grilled Tenderloin of Beef with Merlot demi-glace
Whole Poached Salmon served with Avocado Hollandaise
Pilaf with Golden Raisins and Almonds
Carioca Plantain Timbales
Cake Primavera – 3 layered Vegetable Puree served with Mornay Sauce
Fresh Organic Spinach Salad with Sliced Strawberries
with Passion Fruit Vinaigrette
Breads*

*Grilled Herb Scented pork Medallions with Fig Compote Wine Sauce
Pan Seared Mahi Mahi Filets topped with Tomato, Basil, Capers,
Black Olives And Garlic in a Provençal Sauce
Wild Rice with Dried Cranberries
Mediterranean Vegetable Stratta with Italian Herbs and
Extra Virgin Oil
Malanga Pure with Fried Leeks
Caesar Salad with Garlic Croutons and Olives
Of Sundried Tomatoes
Breads*