

## *Hors d'Oeuvres*

### BELGIAN ENDIVE WITH STRAWBERRY AND LEMON-PEPPER CREAM CHEESE

belgian endive leaves decorated with  
fresh lemon-pepper cream cheese and sweet strawberry

### PHYLLO CUPS STUFFED WITH WILD MUSHROOMS AND ASIAGO CHEESE

thin crisp pastry cups filled with a delightful mixture of  
wild mushrooms, asiago cheese and pine nuts

### SMOKED SALMON CUCUMBER CHIP

smoked salmon served with capers and dilled creme fraiche  
on a thin slice of chilled cucumber

### ORANGE BEEF ON WON TON CRISPS

asian-style orange beef on a won ton crisp topped  
with orange zest and scallions

### PONZU SHRIMP

shrimp marinated in fresh basil, soy,  
ginger and hot sauce

### FIG JAM AND GOAT CHEESE CROSTINI

crisp crostini topped with tangy fig jam  
and fresh goat cheese

### HERB ENCRUSTED MEDIUM RARE ROAST BEEF SANDWICHES

served open face on a silver dollar cocktail roll  
with creamy horseradish



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# Fall and Winter Buffet

## Caesar Salad with Housemade Croutons and Padano Pepper Crisps

caesar salad with romaine lettuce, housemade croutons,  
padano pepper crisps dusted with cracked pink and black pepper  
and fresh tomatoes; served with caesar dressing

## The Peppered Bee Salad

mixed roasted vegetables glazed with honey and black pepper,  
scattered over romaine and topped with honey peppered almonds;  
served with a sherry wine vinaigrette

## Garlic Roasted Zucchini

oven roasted zucchini squash tossed with  
olive oil and fresh garlic

## Pan Roasted Chicken Breast over Winter Grains

pan roasted chicken breast garnished with roasted red pepper coulis  
served over a delicious mixture of brown rice, white rice and garbanzo beans

## Lemon Sorrel Ricotta Manicotti

baked in a tomato cream sauce, garnished  
with asiago and fresh herbs

## Focaccia Rosemarino

freshly baked italian flatbread with fresh rosemary



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# *Spring Buffet*

## *Spring Salad with Pea Shoots*

fresh spring greens, pea shoots, tomato wedges, halved red grapes  
and toasted almonds, served with a champagne vinaigrette

## *Focaccia Rosemarino*

freshly baked italian flatbread with fresh rosemary

## *Blanched Pencil Asparagus*

with lemon vinaigrette

## *Roasted Garlic Mashed Potatoes*

yukon gold potatoes mashed with cream, butter, slowly roasted cloves of garlic,  
lightly seasoned fresh cracked pepper

## *Beef Shoulder Tender with Mushroom Madeira Sauce*

herb encrusted roast beef shoulder tender  
with a mushroom madeira demi sauce

## *Salmon with Tarragon Mustard Aioli*

oven roasted salmon finished with  
a creamy tarragon, whole grain mustard aioli



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# SUMMER BBQ BUFFET

## CRISP ROMAINE SALAD WITH BALSAMIC VINAIGRETTE

crisp romaine with oven-dried tomatoes, matchstick carrots,  
scallions with balsamic vinaigrette on the side

## BLACK BEAN SALAD

vegetarian black bean salad with tomatoes, corn,  
cucumber, cilantro and chili peppers

## SWEET CORN CASSEROLE WITH POBLANO CHILIES

delicious casserole dish made with sweet corn and spicy poblano chilies

## CRISP APPLE COLESLAW

shredded cabbage, carrots and chunks of apple dressed with  
creamy lemon honey dressing and green onions

## BBQ BEEF WITH TRADITIONAL SAUCE

barbequed beef with traditional sauce, extra sauce on the side and cocktail rolls

## BBQ CHICKEN

chicken breast, thighs and drumsticks roasted with a tangy bbq glaze

## COCKTAIL ROLLS

housemade cocktail rolls—just right for appetizers

## PEACH CRISP

sliced peaches baked with brown sugar, butter and spices;  
finished with a crisp oat topping



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