



A Sample Customized
Buffet Dinner Menu

Butlered Hors d'Oeuvres

Cucumber Bouche with Salmon Mousse, Crème Fraiche and Caviar
Pumpernickel Crostini with Grilled Skirt Steak and Herbed Goat Cheese
Sesame Ahi Tuna Canapé with Wasabi Mayonnaise
Gorgonzola Fig and Caramelized Onions in a Profiterole

Salad

*Spring Mix Salad with Feta Cheese, Craisins, Cucumber,
Roasted Vegetables and Almond Slivers served with a
Champagne and Saffron Dressing*

Buffet Dinner

Poached Salmon Platter
*Carved Tenderloin of Beef with Choice of Bordelaise Sauce,
Sautéed Mushrooms and Horseradish Cream*
*Stuffed Chicken Roulade with Herb Goat Cheese, Roasted Shallots,
Asparagus and Shiitake Mushrooms*
Roasted Baby Root Vegetables
Chive and Parmesan Duchess Potatoes
Assorted Oven Baked Dinner Rolls and Creamery Butter

Dessert

An Assortment of Miniature Linzer Torte,
Amaretto Chocolate Mouse in a chocolate cup with fresh Raspberries,
Miniature Key Lime Pie,
Lemon Meringue Tart in a Macadamia Nut Crust