



American Buffet

Buffet includes Artisan Bread Basket & Butter

Starters

Beef En Croute

Crusty bread toasts topped with thinly sliced beef & drizzled with béarnaise

Crab Stuffed Mushrooms

Baked cap mushrooms stuffed with juicy crab meat and topped with melted jack cheese & breadcrumbs

Cucumber & Salmon Bites

Crisp cucumber stuffed with a blend of cream cheese, salmon & chives

Sweet Lime Prawns

Large prawns brushed with a sweet lime sauce & dusted with sea salt

Wild Mushroom & Feta Cheese Tartlets

Puff pastry cups filled with sautéed wild mushrooms, feta cheese & caramelized onions

Salads

Mixed Greens

Mixed green with candied walnuts & feta cheese tossed with raspberry vinaigrette.

Gorgonzola Salad

Mixed green candied pecans, strawberries & gorgonzola cheese tossed with balsamic vinaigrette

Classic Caesar Salad

Romaine lettuce, homemade croutons & parmesan cheese tossed with creamy caesar dressing

Sides

Pesto Tortellini & Broccoli

Cheese tortellini with a creamy pesto sauce & broccoli

Mash Potatoes

Yukon gold mash potatoes with garlic

Rosemary Baby Red Potatoes

Roasted baby red potatoes with fresh rosemary

Rice Pilaf

Traditional long grain rice pilaf with sautéed mushrooms & pine nuts

Grilled Veggies

An assortment of fresh grilled vegetables

Roasted Veggies

Roasted vegetables glazed with a balsamic reduction sauce

Entrees

Baked Herbed Chicken

Baked chicken breast crusted with herbs and baked to perfection

Lemon Herb Chicken

Lemon herb chicken breast with a honey Dijon glaze

Salmon

Fresh flavorful salmon baked on a wood plank and served with lemon

Wild Mushroom Chicken

Baked chicken breast topped with sautéed wild mushrooms & a sherry wine sauce

Tri Tip

Juicy tri tip grilled and thinly sliced to perfection