

Menus

Complete Meals



Sample Buffet Menus – Spring & Summer

Suggestion 1

Spinach leaves, pink grapefruit and feta with creamy vinaigrette
Salade rouge – red onions, beets, radicchio & tomatoes, berry dressing
Grilled wild salmon, mango & lime chutney
Roasted chicken breast with scallion crust & summer mushroom ratatouille
Angel hair nests filled with Chianti tomato sauce & regiano cheese
Summer berries with lemon mousse \$26.00 per guest *

Suggestion 2

Crisp Indonesian vegetable slaw with cumin dressing
Grilled summer fennel with garam masala vinaigrette
Garden greens garnished with plum tomatoes & radishes
Baked fresh artichokes filled with cilantro chevre cheese mousse
Chanterelle ravioli with pinot blanc veloute
Summer squash streudel, mint aioli
Strawberry shortcake
Hazelnut frangiapan filo squares \$26.00 per guest *

Suggestion 3

Asian noodle salad with sweet snap peas
Tossed miso greens with Champagne dressing
Grilled flank steak with Indian spice rub, shredded horseradish honey sauce
Broiled black bass with three pepper soya asparagus coulis
Bowtie pasta tossed in cream veloute
Sliced summer fruit
Tira misu with fresh berries \$32.00 per guest

Suggestion 4

Roasted red pepper & green bean salad with vinaigrette maison
Spinach leaves, sliced oranges, & feta cheese with creamy citrus dressing
Butter lettuce with spicy mustard dressing
Seared tuna and salmon medallions with chardonnay butter sauce
Beef tenderloin with chanterelle mushroom sauce & paillaisson potatoes
Bouquetiere of summer vegetable
Assorted profiteroles
Blood orange macaroons
Summer fruit shooters \$38.00 per guest



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Sample Buffet Menus – Spring & Summer (continued)

Suggestion 5

Organic greens, marinated purple onions and chevre cheese, cumin vinaigrette
Oriental noodle salad with peanuts & julienne vegetable
Roma tomato & buffalo mozzarella with pink peppercorn vinaigrette
Avocado, cucumber & shrimp salad with yogurt tahini dressing
Sole paupiettes with caramelized lemon rinds and zinfandel beurre blanc
Lavender-crusting striploin of beef, sauce bordelaise
Orechiette pasta tossed with portobella mushrooms & smoked mozzarella
Seasonal vegetables with Provencale herbs.
Dark chocolate lava cake
Apple tarte fine
Sliced fresh fruit \$44.00 per guest *

Suggestion 6

Yellow potato & artichoke salad with walnuts
Sliced roma tomatoes & roasted peppers with oregano, olive oil
Italian antipasto with caramelized onions & garlic foccacia bread
Grilled eggplant & orzo pasta, balsamic crème fraiche
Roasted filet of beef with black peppercorn sauce & shitake mushrooms
Sautéed prawn tails with pernod
Braised sliced range chicken breast, green curry sauce
Seasonal bouquetiere of vegetables
Panna cotta pot de creme
Raspberry, lime cheesecake
Tira misu
Sliced fresh fruit & imported cheese platter \$48.00 per guest *

