

DINNER BUFFET

(MINIMUM OF 50 PEOPLE)



SALADS

Assorted Greens of Arugula, Butter Lettuce, Frisée and Endives,
Celeriac and Apple Salad "Waldorf"
Bow Tie Pasta and Seafood Salad, Roasted Baby Potato Salad,
Grilled Vegetable Salad with Balsamic Dressing,
Roma Tomatoes and Bocconcini with Virgin Olive Oil and Basil
Roasted Vegetable Salad

COLD PLATTERS

Pork Tenderloin Wellington with Spicy Apple Compote
King Prawns on Ice with Cocktail Sauce,
Smoked Salmon with Sweet Mustard Dill Sauce,
Scallop and Salmon Terrine, Salmon Medallion with Tartar Sauce
Chicken Galantine with Apple Cranberry Chutney,
Assortment of Pates, Cumberland Sauce
Rosehip and Peppercorn Sauce

HOT DISHES AND CARVERY

Roast Baron of Beef with Au Jus, Rosemary and Garlic marinated Rack of Lamb
Grilled Chicken Breast, Grainy Mustard Maple Sauce, Country Bacon, Roasted Garlic
Poached Salmon with Scallops and Rock Shrimp in Champagne and Dill Sauce
Gratin Potatoes, Wild Rice Pilaf, Medley of Fresh Vegetables

SWEET TABLE

Fresh Fruit Salad with Kirsh, Cheesecake with Raspberry Sauce,
Chocolate Mousse Cake with Espresso Sauce, Gateau St. Honore, Banana Chocolate Cream Pie
Tiramisu, Assorted French Pastries, Warm Apple Cinnamon Bread Pudding

Bread Basket

Selection of Cheese and Fresh Fruit

Fresh Brewed Regular and Decaffeinated Coffee and Tea