

INSPIRATION MENUS FOR BUFFET SERVICE

WINTER

Beef Tenderloin Medallions Burgundy

Burgundy Wine Reduction with Tomatoes, Carrots, Pearl Onions, and Button Mushrooms

Savory Yukon Gold Mashed Potatoes

Tri Colored Roasted Carrots

New England Salad

Tossed Greens, Dried Cranberries, and Glazed Almonds w/ your Choice of Dressings.

Rosemary Focaccia Rolls

Served with Roasted Garlic Butter

SPRING

Chicken Helena

Chicken stuffed w/ Roasted Red Peppers & Feta in Red Pepper Coulis

Mediterranean Baked Salmon

w/ Olives, Tomatoes, Feta, and Capers

Saffron Basmati Rice

Roasted Asparagus with Red Peppers

Greek Salad

Tossed Greens, Red Onions, Hard Boiled Eggs, Beets, Bell Peppers, and Garbanzo Beans w/ Feta Cheese & Greek Vinaigrette.

Cracked Wheat Rolls

Served with Citrus Butter

SUMMER

Salmon Piccata

With Lemon Caper Sauce

Almond Crusted Chicken

Chicken Breast rolled in Crunchy Almond Coating & Roasted in a Citrus Beurre Blanc Sauce

Five Grain Dilaf

With Herbs

Steamed Vegetable Medley

Strawberry Spinach Salad

Fresh Spinach Leaves, Strawberries, Green Onions, Dried Cherries, Gorgonzola Crumbles, and Glazed Pecans
White Balsamic Vinaigrette Suggested

Italian White Rolls

Served with Dilled Garlic Butter

AUTUMN

Dried Fruit and Nut Stuffed Chicken Breasts

With Chardonnay Cream

Butternut Squash Ravioli

With Sage Cream

Casino Buttered Brussels Sprouts

Pear and Gorgonzola Salad

Tossed Greens, Wild Greens, Sliced Pears, Dried Cherries & Pecans w/ White Balsamic Vinaigrette

Cracked Wheat Rolls

Served with Spiced Honey Butter

**Custom Menus Tailored to Your Event are Always Available*