



Catering

Buffet Menu

All Buffet Menus includes Organic Mixed Greens with Carrots, Cherry Tomatoes, Red Onion, Soy Vinaigrette

Rice Pilaf, Seasonal Vegetables as well as the following:

“The Patio”

\$ 24.00 per Person

Choice of Chicken:

Chicken Breast with wild Mushroom Sauce, or, stuffed Chicken Breast with caramelized Onions wrapped with Bacon in Dijon Mustard Demi, or, Mediterranean Chicken Breast stuffed with Goat Cheese, Spinach and Pine Nuts in Balsamic Glace, or Chicken Parmesan breaded Chicken Breast with a Parmesan Herb Cream Sauce.

Choice of Fish:

Grilled Atlantic Salmon Filet with a Apple Tarragon Sauce, or, grilled Salmon with a Roasted Mango Tomato Relish, or, Pan seared Almond crusted Tilapia Fillet with sweet Pepper Relish, or, Pan seared Red Snapper with a Tropical Fruit Salsa

Choice of: Roasted Red Potatoes or Garlic Mashed Potatoes

“The Kitchen Master “

\$ 28.00 per Person

Also includes Rolls and Butter.

Choice of Fish: Grilled Halibut with a Mexican Chorizo, Corn and Cilantro Cream, or, Grilled Halibut with Tomato Chive Salsa and Spinach,

Choice of Chicken: Chicken Breast stuffed with Goat Cheese, Pine Nuts and Spinach wrapped with Prosciutto and Balsamic Glace, or, Chicken Parmesan, breaded Chicken Breast with a Parmesan Herb Cream Sauce, or, Turkey Meat Loaf with a Wild Mushroom Sauce , or also available Orange Ginger glazed Pork Loin

Potato Choice: Roasted Red Potatoes or Mashed Potatoes

Buffet Style Substitutions Available upon request: