



Buffet Dinner

Salads (choice of two)

Mesclun with Cherry Tomatoes, Balsamic Vinaigrette
Arugula, Endive, Apple and Blue Cheese
Artichokes Roasted Red and Yellow Peppers
Sliced Tomato and Buffalo Mozzarella with Basil
German Potato Salad
Tabbouleh
Herbed Israeli Couscous
Pasta with Grilled Vegetables and Sun-dried Tomatoes
Asparagus Vinaigrette
Grilled Portobello and Oven-Roasted Tomatoes

Pastas (choice of one)

Penne a la Vodka
Fusilli Primavera, Extra Virgin Olive Oil and Roasted Garlic
Farfalle, Grilled Chicken and pancetta, Pesto Sauce
Cheese Tortellini with Wild Mushrooms
Rigatoni Bolognese
Orecchiette with Sun-dried Tomatoes and Olives

Hot Specialties (choice of two)

Chicken Piccata
Curried Chicken Basmati Rice, Cilantro, Coconut and Mango Chutney
Coulbiac of Salmon, Tomato Ginger Beurre Blanc
Herb Crusted Salmon, Mustard Sauce
Sautéed Red Snapper, Warm Herb Vinaigrette
Loin of Veal au Jus stuffed with Wild Mushrooms
Cornish Hen stuffed with Dried Fruits and Wild Rice, Madeira Reduction
Chicken stuffed with Mushroom Duxelles
Seafood Risotto with Clams, Shrimp, Mussels and Scallops
Petite Filet of Beef with Bordelaise Sauce
Striped Bass with Caramelized Onions and Balsamic Sauce

Potatoes & Grains (choice of one)

Garlic or Herb Mashed Potatoes
Pommes Anna with Caramelized Onions
Pommes Dauphinoise with Cream
Potatoes Boulangère with Onions
Basmati Rice with Roasted Pine Nuts and Currants
Couscous with Golden Raisins
Fingerling Potatoes

Vegetables (choice of one)

Seasonal Vegetable Medley
Sautéed Haricots Verts Almondine
Orange Glazed Baby Carrots
Roasted Autumn Vegetables
Sautéed Spinach
Ratatouille
Sautéed Jumbo Asparagus

Desserts (choice of two)

Assorted Miniature French Pastries and Fruit Tarts
Sliced Fresh Fruit and Mixed Berries
French Vanilla Cheese Cake
Flourless Chocolate Cake
Chocolate or Lemon Mousse, Chantilly Cream
Freshly Brewed Regular and Decaffeinated Coffee
Selection of International Teas