

Displays

Premium Cheese Board
Wheels and wedges of local and imported cheese

Hand Cut Fruit and Whole Berries
Variety of fruit, served in a cascade

Mediterranean Display
Bruschetta, Italian smoked meats, marinated olives, and pistachios

Passed Appetizers

Hibachi Beef Rolls
Thin sliced beef wrapped around julienne vegetables, skewered and accompanied with a scallion soy dipping sauce

Chicken Quesadilla Cornucopia
*Spicy chicken and vegetables with Mexican herbs and spices rolled in to a thin tortilla shell horn
Served with a spicy tomato salsa*

Vegetarian Spring Roll
Thai style mini roll with sweet and sour dipping sauce

Baked Stuffed Mushroom Caps
Button mushroom caps filled with vegetables and fontina cheese

Plated Salad

Mandarin and Mixed Baby Greens
Tender greens, served with toasted honey pecans, crumbled blue cheese, mandarin orange segments and finished with raspberry vinaigrette

Main Buffet

Chef Carved Tenderloin of Beef
Herb rubbed tenderloin of beef, grilled and sliced, served with a rich sauce

Rosemary Lemon Roasted Chicken
Roasted airline chicken breast with sliced lemon, fresh rosemary, olive oil

Wild Rice Pilaf

Red Skin Mashed Potato
Blend of creamy red skins, roasted garlic, butter and seasonings

Grilled Tuscan Vegetables
Balsamic and olive oil grilled mixed vegetables

Bread & Butter
Variety of breads and compound butter

CHOCOLATE CAKE

Coffee Station
Coffee and assorted hot tea

Beer and Wine Service