

BUFFET STYLE CUISINE

All prices are quoted to serve 20 people. Each additional person will be \$5.00 for each item selected.

SMOKED SALMON DISPLAY \$170/ 20

Chilled Smoked Salmon Filet served with Traditional Accompaniments (Minced Red and Green Onions, Capers, Chopped Egg, Cream Cheese, Croustades and Toast Points)

ARTISAN CHEESE BOARD \$140 / 20

Large Cheese Display featuring three different hand crafted cheeses, Spiced Nuts, and Baguette Breads

HALF WHEEL OF BAKED BRIE EN CROUTE \$150/ 20

Triple Crème Brie wrapped in Pasty. Topped with Nuts and Lavender Honey. Served with Baguette Breads

FILET MIGNON SALAD \$130 / 20

Herb Crusted Filet Mignon, Blue Cheese, Dried Cranberries, Grape Tomatoes and Roasted Walnuts
Tossed in Pepper Jelly Vinaigrette

CORN AND CRAB BISQUE \$100/ 20

Our Famous Bisque.

CHARCUTERIE BOARD \$160 / 20

Chef's Selection of Gourmet Sausages, Pates, and Terrines. Served with Focaccia Bread and traditional accompaniments.

SEARED AHI TUNA CARPACCIO \$190 / 20

Seared Ahi Tuna presented with Tobiko and a Spicy Soy Dipping Sauce

ASIAN NOODLE SALAD \$100 / 20

Sliced Cabbage Salad tossed with Spicy Noodles, and Roasted Almonds in a Sweet Asian Vinaigrette.