



ELEGANT BUFFET

PASSED UPON ARRIVAL

CHEVRE AND RASPBERRY TOAST ROUNDS
CAPRESE FILLO CUPS
CAVIAR NEW POTATOES
TRADITIONAL SASHIMI TUNA
BASIL CRAB CAKES
COLD POACHED SHRIMP WITH TOMATO AND HORSE RADISH
(SHRIMP COCKTAIL)

DISPLAYED UPON ARRIVAL

DECORATIVE BRIE AND FRUIT MIRROR
(WITH STRAWBERRIES)

DINNER BUFFET PRESENTATION

SPRING MIX WITH MANDARIN ORANGES AND BLUE CHEESE
SUMMER SQUASH WITH GRAPE TOMATOES AND PARMESAN
ROAST EGGPLANT WITH ARTICHOKES, FETA AND SPINACH
SAUTÉED ASPARAGUS TIPS
LAMB RACK WITH ORANGE ROSEMARY DIJON
POACH SALMON FILET WITH LOBSTER AND SAFFRON
ROAST TENDERLOIN OF BEEF WITH VIDALIA CABERNET

DESSERT

CRÈME BRULLEE WITH FRESH RASPBERRIES
CHOCOLATE DECADENCE CAKES
STRAWBERRY MASCARPONE
TARTLETS WITH PORT WINE