

Sit Down Meals

Salads

Baby Field Greens with Sweet and Spicy Walnuts, Mandarin Oranges, Chopped Dates and Julienne Red Bell Pepper with Balsamic Dressing

Modern Greek Salad with Baby Field Greens, Feta Cheese, Diced Tomato, Sweet and Spicy Walnuts with Balsamic Dressing

Prawn Cocktail with Roasted Garlic-Cilantro Mayonnaise or Cocktail Sauce

Entree

Chicken and Turkey Selections

Grilled Crispy Skin Boned Breast of Chicken with Wild Mushroom Madeira Sauce

Thin Chicken Scallopine with Lemon Caper Sauce or Wild Mushroom Sauce

Cornish Hen with Wild and White Rice Stuffing with Wild Mushroom Madeira Sauce or L'Orange

Roast Breast of Turkey with Cornbread Dressing and Turkey Gravy

Fish Selections

Grilled, Baked Fillet of Salmon with Lemon Caper or Lemon Dill Sauce

Grilled Sea Bass Fillet with Citrus sauce and Ginger or Wild Mushroom Madeira Sauce

Beef, Lamb and Veal Selections

Prime Rib with Wild Mushroom Madeira Sauce

Chateaubriand with Tarragon-Grain Mustard Sauce or Wild Mushroom Madeira Sauce

Veal Shank "Osso Bucco" with Fresh Herbs in Tomato-Consasée

Lamb Loin or Rack with Herbed Mustard and Breadcrumb Coating and Sauce Naturale

Veal Medallions or Chop with Tarragon-Grain Mustard sauce or Wild Mushroom Madeira Sauce

Buffet Style Meals

Salads

Caesar

Romaine Lettuce, Fresh Shredded Parmesan Cheese, Homemade Croutons and Creamy Caesar Dressing

Spinach

Spinach Leaf, Golden Raisins, Walnuts, Chopped Eggs, Homemade Croutons and Balsamic Vinaigrette

Greek

Baby Field Greens and Romaine Lettuce, Crumbled Feta Cheese, Cucumber, Tomato, Kalamata Olives, Homemade Croutons and Lemon-Mint-Tarragon-Olive Oil Vinaigrette

Entree

Chicken Selections

Grilled Crispy Skin Boned Breast of Chicken with choice of Wild Mushroom Madeira, Grain Mustard-Tarragon or Indian Tandoori Sauce

or

Thin Chicken Scallopine with Lemon and Capers

Fish Selections

Fillet of Whole Whitefish topped with Tomato, Onion and Sumac

Fillet of Whole Smoked Salmon (Served Room Temperature)

Fillet of Whole Smoked Whitefish (Served Room Temperature)

Roasted Meats

Filet Mignon

with choice of Demi-Glace or Au Jus with Horseradish Cream

Rack or Leg of Lamb

with Wild Mushroom Madeira Sauce and Mint Jelly

Rack of Veal

with choice of Wild Mushroom Demi-Glace, Hoisin Orange Demi-Glace or Lemon Soy Sauce

Viennese Dessert Buffet

A Decadent Display of Whole Cakes and a Variety of European Miniature Pastries and Tarts. Silver Platter of Sliced Fresh Fruits with Melons, Kiwi, Papaya, Pineapple and Orange. Tropical Sorbets "Scooped To Order" in Crisp Sugar-Cinnamon Shells with Berry Coulis.