

ROOM TEMPERATURE BUFFET

Choose Two Entrees

\$25.00 per person

Served with 2 sides, Homemade Dessert Platter, Basket of Rolls and Sweet Butter

PAN SEARED CHICKEN

Fresh Mango Salsa

GRILLED AHI TUNA

topped with Frizzled Ginger

TANDOORI CHICKEN

Cucumber Raita

TAMARI GLAZED SALMON

Shiitake Mushroom and Pepper Salad

ASIAN SESAME CRUSTED CHICKEN

Hoisin Five Spice Glaze

CHICKEN MILANAISE

Panko Breaded Breast of Chicken topped with Arugula, Tomato, Roasted Pepper & Basil Salad

BALSAMIC GLAZED BREAST OF CHICKEN

Diced Roma Tomatoes and Basil

GRILLED SALMON FILLET

Eggplant Caponata

ROASTED SALMON FILLET

Fresh Peach Salsa

ORANGE GLAZED ROASTED SALMON FILLET

Sweet Corn Relish

GRILLED CITRUS CHICKEN BREAST

topped with Grilled Pears, Goat Cheese toasted Pecans,

SUNDRIED TOMATO AND PARMESAN CRUSTED CHICKEN BREAST

topped with Artichoke and Roasted Pepper Salad

SOUTHWEST CHICKEN BREAST

Corn, Jicama and Pepper Relish

STUFFED SIRLOIN

Organic Baby Spinach, Roasted Peppers and Fresh Mozzarella

DIJON AND PARMESAN CRUSTED SALMON FILLET

MEDITERRANEAN SOLE FILLET

Stuffed with Sautéed Spinach, Shrimp and Shallots

GRILLED CHIMICHURRI STEAK

Choice of Two Side Salads

GLORIOUS SALAD

Field Greens, Caramelized Pears, Goat Cheese, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette

GARDEN SALAD

Romaine, Grape Tomatoes, English Cucumbers, Shredded Carrots, Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Shredded Parmesan, Garlic Croutons, Creamy Caesar

ORGANIC FIELD GREENS

Grape Tomatoes, Roasted, Red Peppers, Shaved Parmesan, Shallot Vinaigrette

GREEN BEAN

Grape Tomatoes, Tomatoes, Shallots and Lemon Zest

ROASTED POTATO SALAD

Champagne Dijon Vinaigrette

PAN SEARED POTATOES

Green Beans, Corn, Peppers & Basi

SUGAR SNAP PEAS

Sesame Vinaigrette Southwest Black Bean & Yellow Rice Salad

GEMELLI

Grilled Zucchini, Roasted Tomatoes, Arugula, Fresh Mozzarella and Basil Pesto

BLACK BEAN AND CORN SALAD

Cilantro Vinaigrette

ASIAN SESAME NOODLE SALAD

Penne with Sundried Tomato Pesto and Vegetables

ROASTED RED BLISS POTATO SALAD

Champagne Dijon Vinaigrette

BASMATI RICE SALAD

Sundried Apricots, Toasted Cashews and Scallions

GREEK ORZO SALAD

Peppers, Olives, Feta, Lemon, Cucumbers and Dill

ISRAELI COUS COUS

Sautéed Mushrooms, Scallions and an Orange Teriyaki Glaze

QUINOA

Grilled Peppers, Scallions, Soy, Lime, EVOO and Cilantro

FOUR BEAN SALAD

Fresh Green Beans, Chick Peas, Black Beans and Kidney Beans with Aged Red Wine Vinaigrette

