



Buffet Menu Suggestions

Dinner Buffet

Medallion of peppercorn crusted Angus beef tenderloin sliced tableside
and served with roast garlic jus



Cherrywood smoked Angus ribeye, cracked pepper and caramelized shallot jus



Pan roasted loin of milgrain veal, Morel Madeira glaze



Delicately pounded scallops of veal, lightly sautéed and served in a Marsala wine sauce



Ancho crusted pork tenderloin seared over hot coals served with a mango and avocado chutney



Oven roasted rack of prime American lamb carved tableside, rosemary jus



Crown roast of Hill country wild boar, oyster stuffing



Pan seared medallion of Axis venison carved at the table, dried cranberry shallot gravy



Grilled tenderloin of Nilgai antelope, dried black cherry glaze



Bobwhite quail, field mushroom and truffles in puff pastry



Mediterranean roasted Muscovy duck garnished with figs, olives and caramelized garlic



Chicken "Borghese" - quartered baby chicken marinated in white wine, herbs, Mediterranean
olives, sun dried tomatoes and capers



Ginger and vanilla cured Atlantic salmon seared over hot coals and served with lemon grass buerre
blanc



Tableside sauté of shrimp and sea scallops with sweet butter, shallots, sherry, capers and herbs



Sesame crusted loin of Yellowfin tuna with ginger scallion jus



Grilled Portobello mushrooms brushed with olive oil and served with garlic sautéed spinach



Tableside sauté of French beans, pearl onions and baby carrots



Broccoli and carrot timbales
◆
Grilled asparagus and baby leeks dressed with balsamic vinaigrette
◆
Roasted new potatoes with parsley
◆
Sweet and russet potato galette
◆
Caramelized garlic mashed potatoes
◆
Three grain, chive and almond timbale
◆
Grilled mushroom and goat cheese polenta
◆
Saffron tomato rice
◆
Cheese tortellini tossed with fresh avocado, orange sections, toasted macadamia nuts and balsamic vinaigrette
◆
Farfalle pasta sautéed tableside with a choice of roast tomato, basil sauce; spicy acorn squash cream or fresh pesto

Dessert Buffet

English trifle
◆
White chocolate raspberry tart
◆
Chocolate pave with pistachio sauce
◆
Double chocolate stack cakes topped with fresh whipped cream and berries
◆
Pear crisp filled with mascarpone cream, ginger anglaise sauce
◆
Dark chocolate and black cherry gateau
◆
Vanilla poached apricot tart
◆
Fresh berries and sweetened crème fraîche