

# Buffet-Style Entertaining

## IDEAS FOR...

### — Pasta Stations —

#### **CHEF PREPARED RISOTTO**

CREAMY PARMESAN-LACED RISOTTO  
PREPARED THREE WAYS:

- PAN SEARED TRUFFLED WILD MUSHROOMS AND SPRING PEAS
- PRINCE EDWARD ISLAND MUSSELS IN SAFFRON BROTH
- OVEN ROASTED TOMATO WITH BASIL AND SHAVED ASIAGO CHEESE

#### **PASTA SALAD BAR**

FUSILLI IN A CREAMY FRESH BASIL VINAIGRETTE, OFFERED WITH SIDE CONDIMENTS;  
BROCCOLI FLORETS, CHERRY TOMATOES, SWEET PEPPERS, RED ONION, JULIENNED SALAMI,  
DICED ASIAGO CHEESE AND KALAMATA OLIVES

#### **CHILLED CIOPPINO**

SHRIMP, SCALLOPS, MUSSELS, CALAMARI WITH FETTUCCINI IN A ROAST TOMATO VINAIGRETTE;  
GRILLED BRUSCHETTA

#### **PAELLA**

THE RICH FLAVORS OF LITTLE NECK CLAMS, MUSSELS, SHRIMP, CHICKEN AND CHORIZO SAUSAGE  
BLENDED 'EN CASSEROLE' WITH RICE, TOMATO, PEPPER, ONION, AND SAFFRON

#### **FRESH RAVIOLI**

- ARTICHOKE, WITH ROASTED TOMATO SAUCE;
- PESTO, WITH HERBED VIN BLANC SAUCE;
- CHEESE, WITH FRESH DICED TOMATO SAUCE;
- ASPARAGUS, WITH ASPARAGUS TIP VIN BLANC SAUCE

#### **SPINACH CANNELLONI**

HOUSEMADE CREPES ROLLED WITH A FILLING OF SPINACH, MUSHROOM AND RICOTTA;  
BAKED AND SERVED WITH A CREAMY PINK TOMATO ROSEMARY SAUCE

## IDEAS FOR...

### — Grazing Stations —

#### **COUNTRY ARTISAN TABLE**

A HAND-PICKED SELECTION OF

- THREE SMALL-BATCH, ARTISAN CHEESE FROM THE FINEST CREAMERIES
  - ORGANIC MEATS
  - SEASONAL ACCOMPANIMENTS

#### **LATIN SALSA**

- ANCHO PORK TENDERLOIN WITH MANGO SALSA
- MOJO CHICKEN SKEWERS WITH AVOCADO LIME DIP
  - BEEF EMPANADAS WITH SOUR CREAM
    - YUCCA CHIPS
  - BLACK BEAN AND CORN SALAD
  - GRILLED PINEAPPLE STICKS

### **URBAN GRILL**

HERBED LAMB CHOPS • GRILLED KING PRAWNS • MARINATED BEEF • CHICKEN SKEWERS

OFFERED WITH A TRIO OF SAUCES:

MOROCCAN HARISSA • MIDDLE EASTERN TZATZIKI • CHIMICHURRI FROM ARGENTINA

### **TASTE OF THE SHORE**

- SHOTS OF AVOCADO GAZPACHO WITH CHILLED CRAB CLAWS
- TOMATO GAZPACHO TOPPED WITH SHRIMP
- NEW ENGLAND LOBSTER ROLL

### **BRUSCHETTA**

ITALIAN BREADS AND CROSTINI DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND OFFERED WITH FOUR TOPPINGS:

- CHOPPED TOMATO AND BASIL
- ASPARAGUS, GRAPE TOMATO AND FETA
- ROASTED SWEET PEPPERS
- ARTICHOKE SALAD

### **IDEAS FOR...**

## *— Dinner Stations —*

### **NORTHWEST CEDAR PLANKED SALMON**

LEMON AND HERB MARINATED SALMON FILETS ROASTED ON RED WINE SOAKED CEDAR PLANKS AND DRIZZLED WITH AGED BALSAMIC REDUCTION; OFFERED WITH ORZO AND ARTICHOKE SALAD

### **FISH AND CHIPS**

BEER BATTERED PACIFIC COD AND CRISPY CHIPS;  
WITH RED AND WHITE CABBAGE SLAW, MALT VINEGAR AND TARTAR SAUCE

### **NEW YORK STEAK HOUSE**

PRIME SIRLOIN CARVED ON SITE WITH GRILLED RED ONIONS,  
MEDITERRANEAN POTATO SALAD, STEAK SAUCE AND GRILLED CHERRY TOMATOES; CAESAR SALAD

### **TENDERLOIN OF BEEF**

SEASONED WITH CRACKED PEPPERCORNS  
SERVED AU JUS OR WITH HORSERADISH CREME FRAICHE;  
OFFERED WITH WILD RICE, CORN AND MUSHROOM SALAD, TOMATO MOZZARELLA CAPRESE

### **COUNTRY GLAZED PORK LOIN**

WITH MANGO FRUIT CHUTNEY;  
CURRIED ORANGE COUSCOUS AND CARROT CURRANT SALAD

### **RACK OF BABY LAMB**

WITH LEMON AIOLI, GRILLED VEGETABLE COUSCOUS, AND FRESH ASPARAGUS

### **FAJITAS**

MARINATED GRILLED CHICKEN AND SLICED FLANK STEAK  
WITH SAUTEED PEPPERS AND ONIONS, GUACAMOLE, SPICY SALSA,  
SOUR CREAM AND GRATED SHARP CHEDDAR CHEESE  
SERVED ON WARM FLOUR TORTILLA

### **GRILLED PANINIS**

(SMALL SANDWICHES PREPARED TO ORDER)

- PROSCIUTTO, FRESH MOZZARELLA, TOMATO & FRESH BASIL
- FONTINA, ARUGULA, TOMATO AND FRESH BASIL

**IDEAS FOR...**  
*Desserts Stations*

**DESSERT PANINIS**

CHEF PREPARED TO ORDER:

- MANGO-COCONUT
- BANANA-CHOCOLATE
- PEACH-BLUEBERRY

**FINGER PASTRIES**

CHOOSE FROM:

CHOOSE FROM: FRUIT TARTLETTES, PETITE STRAWBERRY SHORTCAKES,  
MINI PEACH PIES WITH LAVENDER WHIPPED CREAM, CHOCOLATE CAPPUCCINO MOUSSE CUPS,  
MINI S'MORES, CRÈME BRULÉE BITES, PEACH STRAWBERRY TARTS, CHOCOLATE DIPPED MANGO WITH MINT,  
CHOCOLATE DIPPED STRAWBERRIES, MINI CHOCOLATE CREAM PIES, MINI ECLAIRS,  
MUD BITES, PETITE KEY LIME TARTS, CHERRY MASCARPONE CUPS

**FRESH FRUIT SHORTCAKES**

TENDER HOMEMADE MINI-SHORTCAKES,  
SELECTION OF FRESH FRUITS AND BERRIES,  
SWEETENED WHIPPED CREAM AND STRAWBERRY SAUCE

**WAFFLE AND ICE CREAM STATION**

CHOCOLATE AND PLAIN WAFFLES,  
HOMEMADE VANILLA AND CHOCOLATE ICE CREAMS;  
BELGIAN CHOCOLATE, CARAMEL AND FRESH FRUIT SAUCES;  
CHOPPED WALNUTS AND WHIPPED CREAM

**GOURMET CUPCAKES**

- LEMON POPPY WITH CREAM CHEESE ICING,
- GERMAN CHOCOLATE WITH CARAMEL PECAN COCONUT,
  - BANANA WITH MAPLE BUTTERCREAM,
- KEY LIME WITH RASPBERRY BUTTER CREAM,
- DEVIL'S FOOD WITH PEANUT BUTTER CREAM

**CAKES, TARTS AND PIES**

STRAWBERRY SHORTCAKE, BLUEBERRY CRUMB PIE, MIXED BERRIES AND CREAM TART,  
CHOCOLATE TART, MISSISSIPPI MUD CAKE, LEMON TART, CARROT CAKE,  
KEY LIME PIE, APPLE PIE AND CHEESECAKE

**CRISPS, COBBLERS AND PUDDINGS**

CHOOSE FROM:

APPLE CRISP, SEASONAL FRUIT COBBLER, BELGIAN CHOCOLATE MOUSSE,  
CHOCOLATE BREAD PUDDING, ITALIAN TIRAMISU, RICE PUDDING

**SPRING & SUMMER ENTERTAINING**

*Hot Off The Grill...*

**TENNESSEE FIRE FRIED CHICKEN**

SPICY BUTTERMILK BATTERED AND CORNMEAL CRUSTED

**KENTUCKY BOURBON BARBECUE CHICKEN**

**STEAK:**

NY STRIP ~ Tournedo ~ FLANK ~ LONDON BROIL  
SELECT YOUR FAVORITE GRILLING STEAK... WE WILL READY IT FOR THE GRILL,  
PAIRING IT WITH BOLDLY SLICED MARINATED SWEET RED, YELLOW AND GREEN PEPPERS

**BARBECUE SHORT RIBS**

WITH BLUE CHEESE SLAW

**LEMON HERB-MARINATED CHICKEN**

CHOICE OF BONELESS BREASTS OR MIXED WHOLE PIECES...  
SERVED WITH SKEWERS OF MARINATED CHERRY TOMATOES, GREEN PEPPER AND SWEET ONION WEDGES

**MAPLE BARBECUE SAUCED RIBS**

MAIN STREET'S SPECIAL BARBECUE SAUCE LACED WITH MAPLE SYRUP,  
GREAT FOR GRILLING WITH GARDEN FRESH CORN ON THE COB (SEASONAL)

**COUNTRY GLAZED PORK TENDERLOIN**

DELICIOUSLY SAUCED WITH SUMMER FRUIT CHUTNEY

**SALMON FILETS**

PREPARED FOR THE GRILL WITH A FRESH HERB BASTING SAUCE AND SERVED WITH A REFRESHING CUCUMBER DILL SAUCE

**HONEY LACQUERED MAHI MAHI**

WITH TOASTED COCONUT RICE AND TROPICAL FRUIT SALSA

**SUMMER KABOBS**

CHOOSE FROM: BEEF TENDERLOIN ~ TUNA ~ CHICKEN ~ SHRIMP;  
THREADED WITH PEPPERS, MUSHROOMS AND ONIONS; GREAT TO SERVE WITH TWO OR THREE WARM-WEATHER SALADS

**BURGERS & HOT DOGS... AN AMERICAN BBQ TRADITION!**

WE CAN OFFER THE TRADITIONAL GARNISHES... OR LET US SUGGEST SOME GOURMET ACCOMPANIMENTS

**MARINATED VEGETABLES**

MIX OR MATCH... ASSORTED SWEET PEPPERS,  
PORTOBELLO MUSHROOMS, ZUCCHINI AND SUMMER SQUASH, SWEET CORN

*Al Fresco...*

SERVED AT ROOM TEMPERATURE

**CHICKEN MILANESE SALAD**

BREAST OF CHICKEN, POUNDED, PARMESAN CRUMBED AND SAUTÉED;  
SERVED OVER BABY ARUGULA WITH SHAVED FENNEL, YELLOW PEPPERS, CHERRY TOMATOES

**LEMON CHICKEN VINAIGRETTE**

LIGHTLY BATTERED, SAUTEED, DRESSED IN A TANGY LEMON CAPER VINAIGRETTE

**POACHED FILET OF SALMON** WITH CUCUMBER DILL SAUCE

**SLICED TENDERLOIN OF BEEF** GREEN PEPPERCORN AND HORSERADISH SAUCES

**MARINATED, GRILLED CHICKEN BREAST** WITH ROASTED RED PEPPER SAUCE

**SHRIMP AND MUSHROOM LOUIS SALAD**

**WHOLE ROASTED SALMON** STUFFED WITH VEGETABLES PROVENCAL

**MOJO CHICKEN WITH SAUTEED PLANTAIN**

OVER A BABY GREEN, MANGO AND AVOCADO SALAD; GARNISHED WITH CASHEWS

**CHICKEN EMELIA**

BONELESS BREAST OF CHICKEN, SAUTEED WITH PANKO CRUMBS, AND GARNISHED WITH BALSAMIC GLAZED ONION

**GRILLED TUNA NICOISE**

WITH GREEN BEANS, NEW POTATOES, TOMATO, HARD-COOKED EGG AND OLIVES

**MAPLE AND SOY GLAZED SALMON** WITH SOBA NOODLE SALAD

**CHICKEN TONNATO**

POUNDED AND SAUTEED BREAST OF CHICKEN SERVED WITH A SMOOTH LEMON TUNA CAPER SAUCE

*Side Salads...*

**SUMMER SQUASH CASSOULET**

**GREEN PAPAYA SALAD**

**NO WHEAT CAULIFLOWER TABBOULEH**

**WILD RICE & SWEET CORN** WITH SLICED MUSHROOMS

**INDONESIAN RICE SALAD**

BASMATI RICE, SCALLIONS, MIXED PEPPERS, RAISINS, CHOPPED TOASTED PEANUTS, TOASTED SESAME SEEDS  
IN A SWEET SESAME SOY DRESSING

**CURRIED ORANGE COUSCOUS**

WITH SWEET RED PEPPERS, CURRANTS, AND ORANGE ZEST

**SLICED CUCUMBERS** WITH HERBED DILL DRESSING

**SOUTHWEST BLACK BEAN & CORN SALAD**

**CAPRESE**

VINE RIPENED SLICED JERSEY TOMATOES, HOUSEMADE FRESH MOZZARELLA AND BASIL

**GREEK SALAD WITH ORZO**

ORZO PASTA, CHERRY TOMATOES, CUCUMBER, OLIVES, FETA CHEESE, GREEN PEPPERS, AND RED ONION

**PASTA ROMA**

SUN-DRIED TOMATOES, HEARTS OF PALM, ROTINI PASTA, FRESH BASIL AND OLIVE OIL

**ORZO ARTICHOKE SALAD**

ORZO PASTA WITH ARTICHOKE HEARTS AND A CREAMY LEMON PARMESAN DRESSING

**PASTA PANZANELLA** ROTINI PASTA, ARUGULA, BASIL, AND RADICCHIO WITH

CHERRY TOMATOES, RED ONION AND A LIGHT GARLIC DRESSING

**ORZO PRIMAVERA**

TRI COLOR ORZO WITH STEAMED BRUNOISE VEGETABLES AND DIJON VINAIGRETTE

**PENNE PASTA** WITH BALSAMIC GLAZED GRILLED VEGETABLES

**POTATO CUCUMBER SALAD** WITH VINAIGRETTE

**SWEET POTATO SALAD**

**POTATO, SWEET CORN & GREEN BEAN SALAD**

HALVED NEW POTATOES WITH CORN AND GREEN BEANS IN A LIGHT BUTTERMILK DRESSING

**MEDITERRANEAN POTATO SALAD** WITH GREEN BEANS AND CRACKED BLACK PEPPER IN VINAIGRETTE

**FRESH FRUIT SALAD** IN A CARVED WATERMELON BASKET

**VEGETABLE SLAW • APPLE SLAW • BLUE CHEESE SLAW • COLE SLAW**

SPRING ~ SUMMER 2010