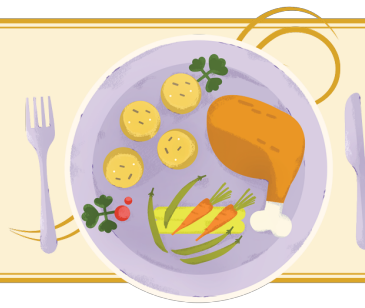


# BUILDING YOUR BUFFET



**Buffets can be funny things** – a myriad of choices with sometimes disappointing results. We believe a fresh approach and some twists on the old standards will allow you to create a buffet that will not only suite your occasion, but leave you with a really good taste in your mouth.

## Salads

Mixed greens with garden vegetables, sprouts and our house dressing. **\$3/person**

Apple, melon, endive and arugula with a creamy tarragon dressing. **\$4/person**

Purple cabbage with candied pecans. **\$4/person**

Caramelized pears, candied pecans and goat cheese on a bed of spinach. **\$5/person**

Pink beets with creamy Chevre and horseradish dressing. **\$4/person**

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## Starches

“House spice” and garlic roasted mini potatoes. **\$4/person**

Creamy coconut and cilantro rice. **\$4/person**

Horseradish and garlic mashed potatoes. **\$4/person**

Mashed roasted caramelized yams. **\$4/person**

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## Pasta

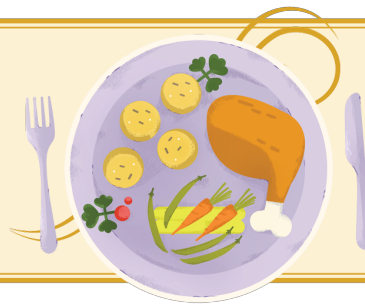
Slow stewed tomatoes with wilted spinach and parmesan cheese. **\$3/person**

Sautéed mushrooms, Thyme and truffle essence cream. **\$5/person**

Smoked salmon and dill with citrus Chevre cream. **\$6.5/person**

Salty Bacon and blush sauce with maple caramelized onions. **\$5/person**

# BUILDING YOUR BUFFET



## Vegetables

Perfectly steamed mixed market veggies tossed with garlic butter and dill. **\$3/person**

Green beans with brown butter and almonds. **\$5/person**

Candied root vegetables. **\$4/person**

Glazed carrots with tarragon. **\$4/person**

Baked cauliflower with panko and double smoked cheddar. **\$6/person**

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## Mains

Braised chicken with white wine, bacon, onions and mushrooms. **\$12/person**

Braised jerk chicken. **\$12/person**

Curried coconut chicken. **\$12/person**

Ginger and orange braised chicken. **\$12/person**

Slow roasted pulled porchetta. **\$12/person**

Bacon wrapped stuffed roasted pork loin. **\$12/person**

Braised beef shanks. **\$14/person**

Panfried pickerel served in a creamy coconut sauce. **\$15/person**

Fig and red wine braised lamb shanks. **\$21/person**

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## Vegan Options

Moroccan Stewed chickpeas with peppers. **\$8/person**

Roasted cauliflower tossed in an olive and sundried tomato relish. **\$8/person**

Sweet potato, chickpea and spinach coconut curry. **\$8/person**