

BUILDING YOUR BUFFET



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

Salads

Mixed greens with garden vegetables, sprouts and our house dressing. **\$4/person**

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

Purple cabbage with candied pecans. **\$5/person**

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

Pink beets with creamy Chevre and horseradish dressing **\$5/person**

Starches

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

Creamy coconut and cilantro rice. **\$5/person**

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

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

Pasta

Slow stewed tomatoes with wilted spinach and parmesan cheese. **\$4/person**

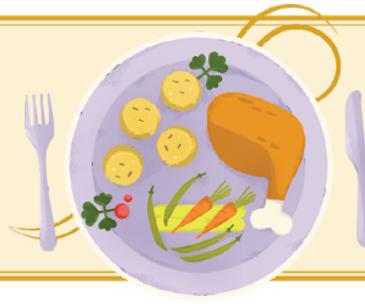
Sauteed mushrooms, Thyme and truffle essence cream. **\$5/person**

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

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

Sausage, artichoke heart and parmesan cheese. **\$5/person**

BUILDING YOUR BUFFET



Vegetables

Perfectly steamed mixed market veggies tossed with garlic butter and dill. **\$4/person**

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

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

Glazed carrots with tarragon. **\$5/person**

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

Mains

Braised chicken with white wine, bacon, onions and mushrooms. **\$13/person**

Braised jerk chicken. **\$13/person**

Curried coconut chicken. **\$13/person**

Ginger and orange braised chicken. **\$13/person**

Slow roasted pulled porchetta. **\$13/person**

Bacon wrapped stuffed roasted pork loin. **\$14/person**

Braised beef shanks. **\$15/person**

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

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

Vegan Options

Moroccan Stewed chickpeas with peppers. **\$9/person**

Roasted cauliflower tossed in an olive and sundried tomato relish. **\$9/person**

BUILDING YOUR BUFFET



Sweet potato, chickpea and spinach coconut curry. **\$9/person**