

# MENU

# **BUFFET DINNER TWO**

# MIDDLE EASTERN DISPLAY

An Array of Hummus, Baba Ghanoush, Olive Tapenade, Goat Cheese and Grilled Vegetables, Marinated Mushrooms & Roasted Peppers, Countryside Herb Scented Olives & Feta Cheese Served with Naan Bread, Baguette, & Crostini

# CHOICE OF 2 PASSED

# FIRE GRILLED BRUSCHETTA PASSED

Roma Tomatoes, Fresh Mozzarella, Balsamic Syrup & Basil Oil on Fire Grilled Rosemary Focaccia

#### CUCUMBER CUP CANAPES PASSED

Assorted Hummus & Cream Cheeses

# TOMATO BASIL MOZZARELLA ARANCINI PASSED

Drizzled with a Pesto & Red Pepper Crema

#### FLAKEY CRISPY SPANAKOPITA PASSED

Filo Wrapped Savory Spinach and Feta Cheese Greek Pie Tzatziki Sauce

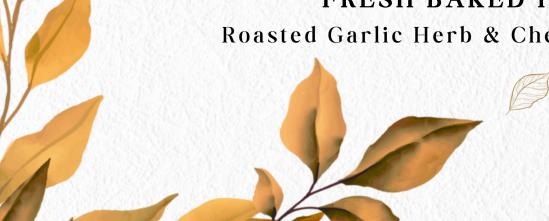
#### SALAD & BREAD

# SPINACH SALAD

Baby Spinach, Heirloom Tomato, Cucumber, Rainbow Carrots,
Pickled Bermuda Onion, Dried Cranberries, Crumble Feta Cheese,
Balsamic Raspberry Vinaigrette
OTHER SALADS AVAILABLE ON OUR SALADS & SIDES MENU

#### FRESH BAKED ITALIAN BREAD

Roasted Garlic Herb & Cheese Extra Virgin Olive Oil





MAPLE SMOKE ROASTED PORK TENDERLOIN
Local Seared Apples & Caramelized Shallot Pan Gravy
Winter Squash & Roasted Barley Risotto

# SAUTÉED CHICKEN MARSALA

In a Wild Mushroom Marsala Demi-Glace Parmesan Orzo Pasta

# RED LENTIL PENNE PASTA GF

Roasted Broccoli Asparagus Onion Red & Yellow Peppers Tossed in Marinara or Pesto Sauce

# CRISPY OVEN ROAST YUKON GOLD POTATO

Citrus Garlic Rosemary & Thyme

#### DESSERT STATION

**Assorted Cookies & Dessert Bars** 

# **BEVERAGE STATION**

Choice of Two Cold Beverages
Lemonade, Apple Ginger Cider, Iced Tea,
Tropical Fruit Punch, Iced Arnold Palmer,
Thai Chai Coconut Iced Tea & Infused Waters
Gourmet Locally Roasted Coffee
Assortment of Herbal Tea

\$56.00 Per Person

Tax and Gratuity Included

