

# **COLD LUNCH MENU**

*Prepared by Executive chef Rean Smith*

## **- Stationary hors d'oeuvre -**

*Guacamole and salsa with blue and white corn chips*

## **- Salad -**

*Spring mix salad with roasted walnuts, fresh orange slices and citrus vinaigrette*

## **- Sides -**

*Roasted corn and black bean salad*

## **~ Lunch assorted sandwich display ~**

*Baked ham, Swiss, green leaf lettuce, Dijon mustard on ciabatta  
Roast beef, gorgonzola, roasted peppers, horseradish sauce wrap  
Smoked turkey, provolone, tomato, pesto mayonnaise spinach wrap  
Fresh tomato, mozzarella, basil on crusty Italian bread*

## **- Dessert -**

*Cookies and brownies*

# **HOT LUNCH MENU**

*Prepared by Executive chef Rean Smith*

## **- Stationary hors d'oeuvre -**

*Guacamole and salsa with blue and white corn chips*

## **- Salad -**

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

## **- Sides -**

*Grilled asparagus with shaved asiago and aged balsamic vinegar  
Roasted rosemary potatoes*

## **- Entrées -**

*Grilled lemon, rosemary free range chicken breast  
Pesto pasta primavera*

## **- Dessert -**

*Cookies and brownies*

# ***BUFFET MENU 1***

## ***Cocktail Hour***

### ***- Passed hors d'oeuvres -***

*Chicken sate with peanut sauce*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

## ***Buffet Dinner***

### ***- Salad -***

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

### ***- Sides -***

*Grilled asparagus with shaved asiago and aged balsamic vinegar*

*Roasted rosemary potatoes*

### ***- Entrées -***

*Grilled lemon, rosemary free range chicken breast*

*Asian marinated grilled flank steak*

### ***- Desserts -***

*Cheese cake with fresh berries*

# **BUFFET MENU 2**

## **Cocktail Hour**

### **- Stationary hors d'oeuvre -**

*French brie en croûte with grapes and crackers*

### **- Passed hors d'oeuvres -**

*Bacon wrapped grissini*

*Chicken sate with peanut sauce*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

## **Buffet Dinner**

### **- Salad -**

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

### **- Sides -**

*Grilled asparagus with shaved asiago and aged balsamic vinegar*

*Roasted rosemary potatoes*

### **- Entrées -**

*Grilled salmon with honey Dijon glaze served on bed of watercress*

*Asian marinated grilled flank steak*

### **- Desserts -**

*Chocolate mouse cake*

# ***COCKTAIL MENU 1***

## ***- Stationary hors d'oeuvre -***

*Vegetable Crudités*

*French brie en croûte with grapes and crackers*

## ***- Passed hors d'oeuvres -***

*Bacon wrapped grissini*

*Chicken sate with peanut sauce*

*Tomato bruschetta*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

*Chipolte pork loin skewers with spicy roasted tomato salsa*

## ***- Station -***

*Add a Station to enhance your menu*

*See below*

## ***- Dessert -***

*Cheese cake with fresh berries*

# **COCKTAIL MENU 2**

## **- Stationary hors d'oeuvre -**

*Vegetable Crudités*

*French brie en croûte with grapes and crackers*

## **- Passed hors d'oeuvres -**

*Bacon wrapped grissini*

*Chicken sate with peanut sauce*

*Tomato bruschetta*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

*Chipolte pork loin skewers with spicy roasted tomato salsa*

*Prosciutto wrapped melon*

*Lamb skewers with cucumber taziki sauce*

## **- Station -**

*Add a Station to enhance your menu*

*See below*

## **- Dessert -**

*Chocolate mouse cake*