

elegant affair CATERING

BUFFET SAMPLES

(25 PERSON MINIMUM)

Buffet Menu #1

Chopped Iceberg Lettuce
Blue Cheese – Black Pepper Dressing & Wedged Roma Tomato

Minnesota Wild Rice & Dried Fruit
Vermont Maple Vinaigrette & Toasted Hazel nuts

Seasonal Fruit Display
Chocolate, Caramel or Yogurt Dipping Sauces

Entrées

Penne Pasta
Kalamata Olives, Toasted Garlic Cloves, Roasted Red Peppers,
EVOO and Sweet Basil

Herb Crusted Breast of Chicken
Root Vegetable Mashed Potatoes & Sweet Pepper Beurre Blanc

Mesquite Roasted Filet of Atlantic Salmon
Fresh Corn Polenta & Green Apple Jus

Assortment of Fresh Bread & Sweet Butter

Buffet Menu # 3

Mixed Baby Field Greens
Raspberry-Balsamic Vinaigrette

Tomato & Bread “Panzanella”
Fresh Basil, Bermuda Onions & Shaved Parmesan Cheese

Potato & Leek Soup
Italian Flat Leaf Parsley Cream

Entrées

Pan Seared Orange Roughy
Tobiko Caviar – Hollandaise, Manila Clam Hash

Chicken Marsala
Button Mushrooms, Stockton Asparagus, Roasted Onion Rice Pilaf

Carving Station

Brown Sugar & Clove Cured Pit Ham
Spicy Cinnamon-Sweet Chili Apple Sauce

Assortment of Fresh Bread & Sweet Butter

Buffet Menu # 2

Hand Tossed Caesar Salad
Shaved Grana Padano, Toasted Garlic Croutons

Balsamic Grilled Vegetable Plates

Seasonal Fruit Display
Chocolate, Caramel or Yogurt Dipping Sauces

Entrées

Classic Chicken Picatta
Caper-Shallot Beurre Blanc & Garlic Mashed Potatoes

Grilled Snow Crab Clusters
Lemon Scented Drawn Butter & Rosemary Roasted Red Potatoes

Barbequed Beef Short Ribs
Toasted Barley Risotto, Candied Root Vegetables

Assortment of Fresh Bread & Sweet Butter

Buffet Menu # 4

30 person minimum

Green Apple & Celery Salad
Toasted Walnut Vinaigrette

Tomato & Mozzarella ala Caprese
Aged Balsamic Vinaigrette, Fresh Basil Chiffonade

Shellfish & Seafood Display
Rock Crab, Manila Clams, Prawns & Poached Scallops

Entrées

Rosemary Roasted Spring Lamb Loin
Mint Scented Apple Chutney

Onion Crusted Breast of Chicken
White Cheddar Hominy & Apple Wood Smoked Bacon-Sweet Pepper
Relish

Oven Roasted California Halibut
Sun-Dried Tomato-Kalamata Olive Ragout

Carving Station

Garlic Rubbed New York Strip Steak
Sautéed Mushroom Broth & Green Peppercorn Cream

Assortment of Fresh Bread & Sweet Butter



THEMED BUFFETS

Asian Inspired

Marinated Tofu Salad
Roasted Peanuts

Chinese Style Chicken Salad
Toasted Chukka Soba Noodles & Sesame- Ginger Vinaigrette

Tempura Green Beans & Broccoli
Citrus- Soy Vinaigrette

Entrées

Sesame Seared Breast of Chicken
Hoi Sin- Green Onion Jasmine Rice

Asian Style Sizzling White Bass
Broccoli & Black Beans Sauce, Cellophane Noodles

Traditional Sweet & Sour Pork
Steamed Rice
(25 Guest Minimum)

Mexican Inspired

“Ensalada de Jicama con Mandarina”
(Jicama & Tangerine Salad)

“Escabeche de Congrejo con Agucate e Lemon”
(Dungeness Crab & Avocado Salad, Lemon-cilantro
Vinaigrette”)

Entrées

“Fajitas de Carne Asada”
(Thinly Sliced and Marinated Beef Top Round w/
Peppers & Onions)

“Tamales de Tinga de Pollo”
(Handmade Chicken Tamales)

“Salmon en la Parilla con Tequila”
(Tequila Marinated & Grilled Salmon Filet w/ Ancho
Chili Sauce)

“Enchiladas de Pollo con Mole”
Chicken Enchiladas

Spanish & Refried Bean

“Flan de Mango”
(Baked mango Custard)



All American Backyard Barbeque

Classic Potato-Egg Salad

Macaroni Salad

Traditional Deviled Eggs

Mixed Baby Greens
Charred Tomato Vinaigrette

Shuck-on Grilled Corn on the Cob

Boston Baked Beans with Brown Sugar & Sherry Vinegar

Jalapeno Corn Bread

Entrées

Dry Rubbed Baby Back Pork Ribs

Bone-In, Honey Based BBQ Chicken

Sweet Italian Sausage & Half Pound Hot Dogs

Strawberry Short Cake and Fresh Whipped Cream

Assorted Cookie & Ghirardelli Chocolate Brownies