



ARTISAN FOODS CATERING

LUNCH/DINNER BUFFET



LUNCH/DINNER MENU- BUFFET

Breadbasket of assorted dinner rolls and pita points

Flat & sparkling water, freshly brewed coffee and herbal tea

Buffet served with high-quality acrylics with an option to upgrade to china

BUFFET DISPLAY OF TWO (2) OF THE FOLLOWING:

Mixed salad of field greens, English cucumber, shredded carrots, red cabbage, teardrop tomatoes, corn kernels, Ciabatta croutons with choice of two dressings

Yellow and red beet salad with arugula, spinach, medallion of crusted Chevre, served with Balsamic vinaigrette and candied walnuts

Cream of summer carrot with champagne and dill soup

Forrest mushroom and farro soup with goat cheese crostini's

Cured Gravlox served with caper berries, crème fraiche and pumpernickel squares

Fresh buffalo mozzarella and creamy burrata, beef steak tomatoes, shaved basil, balsamic syrup

Classic French charcuterie with cured meats, mixed vegetables, candied pecans, fig jam, European breadsticks

Crisp vegetable crudité garden displayed in terracotta cylinders with a selection of assorted homemade dips

Carrot, broccoli and cauliflower terrine served en crouete in flaky pastry



LUNCH/DINNER MENU- BUFFET

AND TWO (2) OF THE FOLLOWING:

- Crispy Grilled Chicken L'Orange
- Lemon Garlic Mahi Mahi, Basil and Oregano
- Meat Lasagna al Forno
- Bourbon and Cola Glazed Brisket of Beef
- Apricot Glazed Roasted Chicken
- Slow Cooked Lamb Shank, Mirepoix of Vegetables
- Fire Seared Salmon, Capers, Lemon Beurre Blanc
- Slow Roasted Osso Bucco
- Breadcrumb and herb crusted boneless breast of chicken with fresh lemon and Italian parsley
- Apple Cider Beef Stew
- Oven Baked Georges Bank Atlantic Cod Oreganata



CHOICE OF TWO (2) ACCOMPANIMENTS:

- Fried Cauliflower Buds
- Steamed Pencil Asparagus, Pimento
- Falafel Orbs, Tahina Sauce
- Garlic Mashed Potatoes
- Apple and Red Cabbage Sauté
- Orzo with Chickpeas and Shallots
- Confetti Basmati Rice
- Sugar Snap Peas, Toasted Sesame Seeds
- Creamy Polenta with Mushrooms and Shallots
- Mediterranean Cous Cous Jardinière
- Haricot Vert Sauté
- Seared Spinach and Mushroom cakes
- Roasted Red Bliss Potatoes, Rosemary and Garlic, EVOO
- Broccoli and Spinach soufflé
- Mélange of Fresh Seasonal Vegetables

LUNCH/DINNER MENU- BUFFET

AND TWO (2) DESSERT ITEMS:

Butter Tea Cakes

Warmed Apple Strudel, Vanilla Sauce

Key Lime Pie Tart

Fresh South Sea Island Fruits and Berries, Sauce Sabayon

Chocolate Chip, Macadamia Nut with White Chocolate and Peanut Butter cookies

Chocolate Torte, Raspberry Coulis

Tiramisu, Crème Anglaise

Assorted Miniature French Pastries and Petit Fours

