



ARTISAN
FOODS CATERING

**MEDITERRANEAN
LUNCH/DINNER BUFFET**



MEDITERRANEAN LUNCH/DINNER 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

ARRAY OF MEDITERRANEAN SALADS OF TWO (2) OF THE FOLLOWING:

Diced Cucumber, Red & Yellow Pepper, Red Onion, Lemon Juice, EVOO, Parsley and Cilantro

Trilogy of Olive Tapenade, Biscuits

Mediterranean Potato Salad with peas, carrots, organic eggs and paprika

Tabbouleh Salad, Bulgar Wheat, Parsley, Lemon Juice, EVOO

Cous Cous Salad, Diced Vegetables, Toasted Almonds, Pearl Onions, Mushrooms

Baba Ghanoush, Humus, Moroccan Zaalouk Eggplant Salad, Pita Breads



MEDITERRANEAN LUNCH/DINNER BUFFET

BUFFET DISPLAY OF TWO (2) OF THE FOLLOWING:

Roasted Cornish Hen with pomegranate molasses glaze

Moroccan Beef Tagine

Lamb Osso Bucco

Salmon with brown sugar mustard glaze

Breadcrumb and herb crusted boneless breast of chicken with fresh lemon and Italian parsley

Grilled Red Snapper with mango-cilantro salsa

Eggplant cutlet bake with ground beef, capers, olives & tomato sauce

Slow-roasted brisket of beef with onions and mushrooms

St. Peter's Fish (Tilapia) with lemon beurre blanc and caper berries

Beef, chicken or lamb kebabs with rice Pilaf

Falafel-crusted chicken cutlet

WITH CHOICE OF TWO (2) ACCOMPANIMENTS:

Garlic mashed potatoes with honey-glazed carrots, sautéed broccolini and roasted green beans with EVOO garlic

Butternut squash with brown sugar and clove honey, alongside potato pancakes

Steamed broccoli & cauliflower florets with roasted Brussels sprouts, maple syrup & brown sugar

Broccoli, spinach and mushroom souffle, orzo Pilaf with pearl onions, peas & toasted almonds

Spinach-mushroom-potato cakes

Mélange of fresh vegetables sauté with sugar snap peas & toasted sesame seeds

Roasted red bliss potatoes and grilled pencil asparagus with onions, garlic & pimento

Swiss Chard sauté with garlic, EVOO & Pignolia nuts, alongside blend of zucchini & yellow squash

Roasted sweet potatoes with Granny Smith apples, raisin and prunes



MEDITERRANEAN LUNCH/DINNER 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

Assorted Homemade Cookies

Chocolate Chip, Macadamia Nut with White Chocolate and Peanut Butter

Chocolate Torte, Raspberry Coulis

Tiramisu, Crème Anglaise

Assorted Miniature French Pasties and Petit Fours

