



PG HARVEY EVENTS

crafted by food & event experts

Buffet Menu Options

Starting @ \$28pp

Proteins (choose 2-3)

Glazed Ham

Brown sugar, butter, cloves

Roast Sirloin Tip

Bordelaise sauce (red wine jus)

Chicken Piccata

white wine, butter, lemon, parsley, capers

Beef Bourguignon

AAA steak braised in red wine

Atlantic Salmon

Maple glaze, ginger

Eggplant Parmigiana

pomodoro, basil, cheese medley

Sides (choose 2-3)

Hearty Green Salad

Caesar Salad

Seasonal vegetable medley

Roasted Fingerling Potatoes

Whipped Mashed Potatoes

*Includes fresh breadbasket w/dips

**Dessert platters available for additional fee*

Passed Appetizers

(add-on)

Lobster Grilled Cheese

brioche, aged cheddar, tarragon aioli

Muscovy Duck

rye toast, cranberry jam, micro arugula

Chorizo & Rapini Pizzette

mozzarella, tomato, spicy maple glaze

Salmon Gravlax

dill crème fraiche, pickled red onion, blini

Beef Tenderloin Flatbread

basil mayo, shaved parmesan

Port Poached Pear

fig jam, gorgonzola, garlic toasted baguette

Smoked Pork Taco

red cabbage & carrot slaw, bbq sauce

Cajun Shrimp

siracha aioli, lemon slice

Mini Pulled Brisket Slider

sauerkraut aioli, crispy jalapeño

Chicken Empanadas

avocado, lime & cilantro dip

Roasted Red Pepper & Mascarpone

Arancini

arugula pesto

Lamb Chop (GF)

peppercorn rosemary jus

Ahi Tuna Tartare (GF)

fried rice-cake, wasabi cream, lime- soy glaze

Cremini Mushroom Cap (GF, Vegan)

sweet potato mash, crispy beets, nutmeg dust

Lentil & Chickpea Fritter (GF, Vegan)

tomato jam, mustard greens

Wild Mushroom Truffle Tartlet

(Vegetarian)

goats' cheese, fresh chives