Buffet Menu Four

Hors D'ouevres

Cheese and Charcuterie Bord

Salad Bar

Mix Greens, Quail Eggs, Dry Cranberries, Palm Hearts, Spicy Candied Pecans, Champagne Vinaigrette

Hetion Station

Seafood Paella

Chicken Thighs with White Wine and Gourmet Mushrooms Sauce

Side dishes

Black Garlic Mash Potatoes, Sautéed Green Beans

Dessert

"Martin Fron"

Quince and Gouda with Caramelized Almonds

Chef Walter Busconi