

# Appetizer Buffet & Carving Station

*(Approximate cost for 100 guests) \$27.94 person. GF=gluten free*

## **ROASTED BEEF SIRLOIN CARVING STATION (GF)**

Roasted Beef Sirloin Carving Station accompanied by an assortment of white and wheat Ciabatta Buns and delicious sauces including horseradish sour cream, butter, & Dijon Mustard

## **BLACKENED SALMON & ISRAELI COUSCOUS**

Side of blackened salmon on a bed of Israeli Couscous with balsamic vinaigrette, parsley, golden raisins, & vegetables ~ displayed on a large silver platter

## **MINI FRUIT KABOB**

Skewered fresh strawberries & pineapple

## **PEPPERCORN CHICKEN**

Boneless sautéed chicken breast, bite size, served in a creamy peppercorn sauce (2 pieces per person)

## **THE SECRET GARDEN VEGETABLE PLATTER**

Roasted Tuscan Baby Red Potatoes, Asparagus with fresh Thyme, Sweet Potatoes, Curry Green Beans, Jamaican Apples, Edamame with Himalayan Sea Salt, Grilled Yellow Squash, & Cherry Tomatoes. Served Room Temperature with a Creamy Honey Herb Dip on the side

## **CUBAN CHICKEN CON QUESO DIP**

Pulled chicken simmered in black beans, tomatoes, peppers, onions, fresh cilantro, & a blend of white cheeses, served with tortilla chips

## **SMOKED GOUDA DIP (GF)**

Seasoned cream cheese & smoked Gouda, served with gourmet crackers

## **PROVOLONE PESTO TORTE (GF)**

Layers of pesto and sun-dried tomato cream cheese inside Provolone cheese, served with Pita bread

(Rev. 9.10.20)