MOVING CUISINE By the Sweaty Moose

ELITE CUISINE BUFFET

(50 Guests minimum)

Elite Cuisine buffets designed for entertaining your guests with great cuisine.

This level includes compostable/disposal service ware and staffing to service buffet only China and silverware available for rentals at additional cost

(Additional Wait Staff is available to help with table service- \$35.00 an hour for each additional staff member – Minimum 3 hours)

All Buffets Include

a fresh green salad tossed with cucumber, tomatoes, and shredded carrots with dressings (raspberry vinaigrette, Ranch and French Dressings), dinner rolls with butter, Roasted Creamer Potatoes, and fresh hot seasonal vegetable medley.

> Choice of 2 Entrees \$37.50 Choice of 3 Entrees \$41.50

ENTRÉE CHOICES

Beef Roulade – Eye of Round Beef roast stuffed with a Duxelle Pate with a Zinfandel Demi Glaze (Beef Tenderloin- Additional \$5.00 per guest)

Carved Prime Rib – Carved on Buffet – Served with horseradish cream sauce and Au jus – (add \$4.00 per person)

Apple, Cranberry, Pecan stuffed Pork Loin Roulade - Served with extra stuffing and a Bourbon Glaze

Wild Caught Fresh Salmon - Side of Salmon Fillet served over bed of spinach wild rice

Grilled Sesame encrusted Ahi Tuna - Served over a bed of Teriyaki Basmati rice

Shrimp Scampi Skewers - Served over a bed of Basmati Rice

Chicken Cordon Bleu - Served over a bed of long grain & wild Rice with a Velouté crème

Boursin Chicken – Chicken breast stuffing with Goat Cheese, Boursin Herb & wild mushrooms over a bed of Wild & Long Grain rice blend with Bouquet of Vegetables with a Chardonnay Crème Sauce

Vegetarian Options

Southwestern Style Polenta – Grilled Polenta with pepper tomato compote Gnocchi – served with a spinach garlic sauce

> If you are looking for a menu, a touch unique, let us customize a menu that fits you. If you are looking for a theme and regional cuisine, let us talk!

Only Additional cost is a 20% gratuity/Service fee added to final bill total.