

BUFFET SELECTIONS

CONTINENTAL

FIRST COURSE *(Select Two)*

- Mixed Green Salad
With Gorgonzola, pears and candied pecans
- Spinach, Mandarin and Toasted Almond Salad
With purple onions and rice wine vinaigrette
- Tropical Fruit Salad
Mixed seasonal fruit
- Six-Leaf Salad
With tomatoes and house herb vinaigrette
- Cucumber Salad
With fresh thyme and orange vinaigrette
- Carrot Salad

MAIN COURSE *(Select One)*

- Grilled Chicken with Tarragon Butter
- Roast Loin of Pork and Baked Apples
- Braised Brisket of Beef with Red Wine
- Bourbon-Marinaded Chuck Roast
- Vegetarian Paella Valencia

ACCOMPANIMENTS *(Select Two)*

- Sautee of Julienne Garden Vegetables
- Green Beans with Walnuts
- Broccoli, sautéed in Garlic Sauce
- Basmati Rice Pilaf with Thyme
- Shiitake Mushrooms with Peppers
- Potatoes Au Gratin
- Roasted Potatoes with Garlic and Rosemary
- Angel Hair Pasta with Confetti Sauce
- Sweet Potatoes baked in Cider with Pecans and Cinnamon
- Cilantro-lime Rice
- Rice Pilaf with Pecans
- Caramelized Carrots
- Ratatouille
- Mixed Roasted Root Vegetables

Our services include: Linen tablecloths and napkins; tables and chairs; white, gold-rimmed china; silverware and glassware.