



## *COLD HORS D'OEUVRES*

*(All hors d'oeuvres sold by the piece-50 piece minimum)*

- Bruschetta with vine-ripened tomatoes, garlic and basil \$2.25++
- Fresh melon wrapped in prosciutto \$2.55++
- Yukon gold barbeque potato chips with smoked salmon mousse, drizzled with a lemon-dill crème fraiche \$3.75++
- Sesame-crusted, seared ahi tuna on wonton crisp with wasabi and pickled ginger \$4.00
- Potato crique with sour cream and caviar \$5.00++
- Artichoke with boursin cheese \$3.75++
- Assorted finger sandwiches \$2.65++
- Chicken liver mousse and green apple crostinis \$2.75++
- Crab salad bouchée \$2.65++
- Foie gras mousse with caramelized banana on toasted baguette \$4.75++



## *HOT HORS D'OEUVRES*

*(All hors d'oeuvres sold by the piece-50 piece minimum)*

- Vegetable quiche \$2.75++
- Fried coconut shrimp with sweet chili sauce \$2.50++
- Chicken satay with spicy peanut sauce \$2.50++
- Swedish meatballs \$2.25++
- Seared baby lamb chop with mint syrup \$4.75++
- Sea scallops wrapped in applewood smoked bacon \$3.25++
- Portabella mushroom fries with lemon aioli \$2.00++
- Kahlua shrimp \$3.00++
- Potato chip crusted chicken tenders with ranch dressing \$2.50++
- Lobster strudel \$4.75++
- Sausage strudel \$2.25++
- Spinach, caramelized onion and gruyere cheese in phyllo pastry \$2.75++
- Beef tenderloin bouchée with madeira sauce \$4.50++
- Tempura duck with plum sauce \$3.00++
- Pan-fried mini crab cake with remoulade sauce \$3.50++
- Chicken and fresh mozzarella fritters with a buffalo style hot sauce \$2.75++
- Lobster flauta with jalapeño and strawberry jam \$4.75++

*The Chef will gladly create any hors d'oeuvres you have in mind.*



## *BUFFET STATIONS*

### **Italian Garden Salad served with:**

- Ranch dressing
- Red wine vinaigrette
- Oil & vinegar

### **Pasta Station:**

- Alfredo, marinara, bolognese, whole wheat penne pasta, farfalle, cheese ravioli, sausage, meatballs, shrimp, grilled chicken, broccoli, roasted pepper, mushrooms, onions, peas, garlic, asparagus, crushed red peppers, spinach, fresh tomatoes, parmesan, garlic & cheese bread.

### **Carving Station:**

- Beef sirloin served with natural juices, horseradish sauce, dijon mustard, garlic & herb roasted red potatoes and assorted rolls. Mushrooms & onions offered on the side.

### **Marinated & Grilled Vegetable Station:**

- Artichoke, zucchini, tomato, pepper, asparagus

Tea, Coffee & Decaf

\$32.50++ Per Person



## *THE RICHMOND*

### **Salad:**

- Bundled artisan lettuce with english cucumbers garnished with carrot ribbons, heirloom tomatoes, herb crusted goat cheese and drizzled with blackberry vinaigrette.
- Rolls and Butter

### **Entrée:**

- Grilled petite tenderloin with a brandy peppercorn sauce, accompanied by broiled stuffed yellowtail snapper with crabmeat stuffing and tangerine beurre blanc served with dauphinoise potato gratin, zucchini boat with ratatouille and asparagus.

\$39.00++Per Person



## *THE PICCADILLY*

### **Salad:**

- Mixed greens to include, spinach, pecans, gorgonzola cheese, sliced apples and balsamic vinaigrette dressing.
- Rolls & Butter

### **Entrée:**

- Sliced tenderloin with peppercorn burgundy, raspberry demi glaze. Half a chicken breast with mango salsa and 1 stuffed shrimp with crab meat. Served with asparagus, baby carrots and au gratin potato.

\$34.00++ Per Person



## *THE KENSINGTON BUFFET*

*(Minimum of 50 people)*

- Garden salad with assorted dressings
- Marinated, grilled vegetable salad
- Tomato, avocado and fresh mozzarella salad
- Marinated mushrooms with lemon and oregano vinaigrette
- Fruit salad
- Assorted rolls with butter
- Pan-seared salmon with a chardonnay butter sauce
- Pecan-crust chicken with wild berry compote
- Farfalle pasta with spinach, portabella mushrooms, caramelized onions and alfredo sauce
- Vegetable medley
- Mixed grain pilaf

\$31.00++ Per Person

*The Chef will gladly customize a buffet to fit your unique needs.*