

Standard Buffet #3

Fricassee' of Chicken, Mushroom and Bacon in a Basil Pesto and White Wine Sauce

*Medium Pan Seared Rib Fillet with Wild Mushrooms and Shallots
Atlantic Salmon topped with Pancetta and Shallots on a Chardonnay Dill Cream*

Served with

*High Country Potato Bake
Seasonal Green Vegetables
Broccoli and Cauliflower au Gratin*

*And Complimented with platters of
Grilled Vegetables, Cured Meats and Olives
Cajun Seasoned Chicken with Ranch Dressing*

Accompanied by

*Potato and Herb Vinaigrette Salad
Caesar Salad
Creamy Pasta Salad
Fresh Greek Salad*

Fresh Dinner Rolls and Butter

Please choose two desserts from the following:

*Black Forest Gateau
Lemon Meringue
Berry Cheesecake served with Fresh Cream
Tiramisu
Fresh Fruit Flan served with Fresh Cream*

*\$43.00 per person for 30 – 60 Guests
\$40.00 per person for 60 – 100 Guests
\$35.00 per person for 100 – 150 Guests*