

SAMPLE COLD BUFFET

CLASSIC COLD

Chunky Breast of Chicken Salad ♦ Roast Top Sirloin of Beef ♦ Baked Virginia Ham
Imported and Domestic Cheeses ♦ Sliced Tomatoes and Lettuce ♦ Creamy Cole Slaw
Herbed Pasta Salad ♦ Rye, Pumpernickel and Kaiser Rolls ♦ Fresh Fruit Bowl

GARDEN PARTY

Lemon Grilled Chicken Breast ♦ Caribbean Jerk Shrimp Kebab
Tomato Bruschetta ♦ Couscous with Corn and Red Pepper ♦ Caesar Salad
Fresh Fruit Bowl ♦ Fresh Baked Cookies and Brownies

ORIENTAL TWIST

Chinese Chicken Salad ♦ Lump Crabmeat, Corn, and Tomato with Lemon Basil
Soba Noodle Salad ♦ Spinach Salad with Honey Tarragon ♦ Broccoli Salad
Assorted Miniature Cheesecakes

SUNSET GET TOGETHER

Maple Honey Turkey Breast ♦ Cold Poached Salmon with Dill Mustard Sauce
Roasted Vegetables ♦ Chilled Orzo with Roasted Cherry Tomatoes ♦ Fresh Fruit Display
Mixed Greens Salad with Select Vinaigrette Dressing
Macerated Berries with Whipped Cream

HUNT CLUB

Sliced Idaho Pit Ham ♦ Sliced Smoked Turkey Breast ♦ Maple Mustard Salmon
Caprese Salad ♦ Roasted Eggplant with Capers and Red Peppers ♦ Red Bliss Potato Salad
Romaine, Mandarins, and Red Onion with Honey Tarragon Dressing
Éclairs, Brownies, Crème Puffs & Chocolate Mousse Cups

SURF, TURF & MORE - PLEASE CALL FOR PRICING

Fresh Chopped Lobster Salad ♦ Cold Carved Roast Filet of Beef ♦ Roasted Duck Salad
Asparagus Vinaigrette ♦ Salad Helene ♦ Antipasto Pasta Salad ♦ Cucumber Salad
Lemon Bars, Marble Cheesecake, Oreo Cookie Tart, Meltaways

Custom Blended Coffee ❖ Brewed Decaf ❖ Assorted Rolls ❖ Gourmet Teas

*All Prices Subject to 6% State Sales Tax. Serving Staff Charged at \$200.00 per Staff Person
Prices are Subject to Market Fluctuation*