



CLASSIC BUFFET DINNER

(sample)

HORS D' OEUVRES SELECTION

PLEASE SELECT FOUR OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

CRUDITÉS

LUSH OFFERING OF CRISP VEGETABLES, WITH TWO FRESHLY BLENDED DIPS

DINNER SELECTION

CHICKEN TAGINE WITH OLIVES

THE CLASSIC MOROCCAN PARTY DISH, SERVED WITH CONFETTI COUS COUS

ROSEMARY-CRUSTED LEG OF LAMB

Entrees Accompanied By:

ROASTED NEW POTATOES WITH CHIVES

RATATOUILLE PROVENÇAL

ASPARAGUS WITH LEMON SHALLOT BUTTER

CAESAR SALAD

SERVED WITH ARUGULA, RADICCHIO, GARLIC CROUTONS & SHAVED PARMESAN

WARM CRUSTY FRENCH ROLLS WITH SWEET BUTTER

DESSERT

DARK CHOCOLATE TRUFFLE TORTE

SERVED WITH BLACKBERRY CONFIT & FRESH BERRIES

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS