

BUFFET STYLE



Great for self service, grazing and variety.

PROTEIN

Chicken Santafé Lime-marinated chicken breast, grilled to perfection served with a salsa fresco, goat cheese cream

BBQ Spice Rubbed Chicken Coffee and chipotle house made rub, grilled

Crispy Skinned Stuffed Chicken Supreme Brie, roasted garlic and tomato

Roasted Beef Tenderloin Brown butter and thyme glaze, natural reduction jus, horseradish side

Beef and Chicken Kebobs Skewers of 5 spice beef and Mediterranean chicken marinated with vegetables

Grilled Salmon Whole grain mustard crust, dill, corn and black bean relish

Halibut Pan seared dressed with garlic and herbs with herb butter sauce

Vegetable Medley Moroccan couscous stuffed tomato with a saffron yogurt, raisin and spiced almonds

Curry Sweet and spicy chicken or vegetable tofu curry, crispy shallots, rice, red pepper slivers, crisp poppadum

STARCHES

Roasted mini potatoes tossed in herbs and olive oil

Brown or white rice, herb scented

Cold buckwheat noodles with mango, red pepper pad thai sauce

Garlic Mashed Potato with chives and oil

Cauliflower puree with butter and herbs

Penne with spicy red pepper tomato sauce with shaved parmesan and basil

VEGGIES

Roasted carrots and parsnips with red onion and beet garnished with rosemary and garlic

Edamame with onion and red pepper

Blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest

Roasted florets of broccoli and cauliflower tossed with pommery mustard

Three pea sauté with sugar peas, snap peas and snow peas garnished with mirepoix brunoise and chiffonade of herbs

Bean and carrot bundles, roasted and herbed garnished

SALADS

Cold Pasta Seasonal grilled vegetables, blistered cherry tomatoes, lemon aioli dressing, grilled onion garnish

Hearts of Romaine Salad Garlic dressing, focaccia croutons, crisp lardons, shaved parmesan, cracked pepper

Mixed Greens Organic leafy greens with spinach, red cabbage, marinated vegetables, goat cheese, toasted almonds, pepita, fresh shallot vinaigrette

Leafy Greek Romaine, red onion, feta cheese, kalamata olives, sun-dried tomatoes, fresh diced tomatoes and cucumbers all tossed with our Mediterranean dressing

Quinoa Blend True grain organic quinoa, hemp seeds, chia seeds, feta, grilled corn, parsley, heirloom carrot, red pepper, lemon pepper dressing

Mixed Potato Creamy Dijon tarragon dressing, scallions

High Protein Bean Green bean, red bean, lentil, avocado, tomato, chickpea, scallions, red peppers, hard egg slices, Greek yogurt lemon dressing

Slaw Purple and green cabbage, carrot, mango, scallions, mint, cilantro with apple cider vinaigrette, caraway seed



DESSERTS

Freshly baked chocolate and oatmeal cookies

Double fudge brownies, icing sugar, caramel

Fruit skewers with marshmallow

Mini strawberry tarts, custard filling

Mini strawberry cheesecake tarts

Mini tiramisu

Lemon raspberry mini tarts

Mini chocolate eclairs