



## BUFFET MENU

### SALAD OPTIONS

CLASSIC CAESAR SALAD  
FRESH BRIOCHE CROUTONS, PARMESAN CHEESE

ORGANIC MIXED BABY GREENS  
POACHED BEETS, BLUE CHEESE, CANDIED WALNUTS  
BALSAMIC VINAIGRETTE

RASPBERRY AND GORGONZOLA SALAD  
MIXED BABY GREENS, CANDIED PECANS, RASPBERRY VINAIGRETTE

BABY SPINACH SALAD  
CARMELIZED ONIONS, DRIED CRANBERRIES, TOASTED ALMONDS  
SHERRY VINAIGRETTE

COLD BUCKWHEAT SOBA NOODLE SALAD  
SCALLIONS, TOASTED SESAME SEEDS, SOY GINGER BROTH

CRISP BUTTER LETTUCE SALAD  
GOAT CHEESE, WATERMELON  
TOASTED ALMONDS, CITRUS VINAIGRETTE

BABY ARUGULA SALAD  
HEARTS OF PALM, PICKLED FENNEL, CHERRY TOMATOES  
CITRUS VINAIGRETTE

CHINESE CHICKEN SALAD  
ICEBERG LETTUCE, SHREDDED CHICKEN CRISPY WONTON, SCALLION  
SESAME DRESSING  
(SERVED IN CHINESE TOGO BOXES)

### SOUP

SPICED BUTTERNUT SQUASH SOUP  
CRÈME FRAICHE, ROASTED PUMPKIN SEEDS, PUMPKIN OIL

JERUSALEM ARTICHOKE SOUP  
ROASTED SUNFLOWER SEEDS, OLIVE OIL, CHIVE

CREAMY CAULIFLOWER SOUP  
BRIOCHE CROUTONS, OLIVE OIL, CHIVES

MEXICAN STYLE CHICKEN SOUP  
CILANTRO, CRISPY TORTILLAS, AVOCADO

SPANISH TOMATO GAZPACHO SOUP  
MICRO GREENS, OLIVE OIL

## **VEGETABLE OPTIONS**

GRILLED SEASONAL VEGETABLE PLATTER

SAUTÉED SEASONAL VEGETABLES  
GARLIC, FRESH HERBS, OLIVE OIL

GRILLED ASPARAGUS  
FETA CHEESE, TOASTED ALMONDS

GLAZED BABY CARROT

SAUTÉED BABY ARTICHOKE

SAUTÉED BABY BRUSSELS SPROUTS  
CRISPY BACON, FRESH HERBS

## **STARCH OPTIONS**

GRILLED & SAUTÉED FINGERLING POTATOES  
GARLIC, FRESH HERBS, OLIVE OIL

POTATO GRATIN  
GARLIC AND HERB CREAM

CRUSHED BABY RED POTATOES

GARLIC MASHED POTATOES

FIVE-GRAIN WILD RICE

RICE PILAF

CITRUS PEARL COUS-COUS

## **PASTA OPTIONS**

PENNE OR LINGUINE PASTA  
SERVED WITH TWO SAUCES ON THE SIDE  
SMOKED TOMATO SAUCE AND GARLIC-LEMON CREAM

PARPADELLE PASTA  
GRILLED VEGETABLES, SUN-DRIED TOMATO CREAM SAUCE

WILD MUSHROOM RAVIOLIS  
LEMON BUTTER SAUCE

CHEESE RAVIOLIS  
FAVA BEANS, ROASTED CORN, PARSLEY

LIGHT TOMATO OLIVE OIL SAUCE

RAMSEY'S MEAT LASAGNA  
RICOTTA CHEESE, PARMESAN CHEESE, GRILLED VEGETABLES, MARINARA SAUCE

GRILLED VEGETABLE LASAGNA  
SEASONAL GRILLED VEGETABLES, FRESH HERBS, ITALIAN CHEESE'S

## **MEAT CARVING STATION**

ROASTED TURKEY BREAST  
CRANBERRY AND ORANGE SAUCE, DARK TURKEY SAUCE

BEEF SKIRT STEAK  
MISO GINGER MARINADE

ROASTED PORK LOIN  
FIRE ROASTED CURRY APPLE SAUCE

BEEF TRI-TIP  
GARLIC AND HERB MARINADE, PORT WINE REDUCTION

ROASTED PRIME RIB  
CREAMY HORSERADISH SAUCE, BEEF JUS

PRIME BEEF FILET MIGNON  
RED WINE REDUCTION

## **MEAT OPTIONS**

CHORIZO AND CUMIN BRAISED LAMB SHANK

MARINATED AND GRILLED PORK LOIN  
FIRE ROASTED FUJI APPLE CURRY SAUCE

BRAISED BONELESS SHORT RIBS  
CHILE AND PINEAPPLE BRAISE

## **CHICKEN OPTIONS**

PAN SEARED FRENCH-CUT CHICKEN BREAST  
CHOICE OF OLIVE TAPENADE OR DARK CHICKEN REDUCTION

PAN SEARED CHICKEN PICCATA  
ARTICHOKE, LEMON, CAPER CREAM SAUCE

MISO-PEACH BBQ GLAZED CHICKEN BREAST

CILANTRO AND MINT PESTO CHICKEN BREAST

YUCATAN MARINATED CHICKEN BREAST

## **SEAFOOD OPTIONS**

GRILLED ATLANTIC SALMON FILET  
CILANTRO-MINT PESTO

PAN SEARED DOVER SOLE  
LEMON BUTTER SAUCE

SEARED CHILEAN SEA BASS  
PONZU SAUCE

RED SNAPPER FILET  
LEMON GRASS AND KAFFIR LIME BROTH

ASIAN MARINATED MAHI-MAHI FILET  
GINGER-SOY SAUCE

SEARED AHI TUNA FILET  
SOY GINGER SAUCE

PAN SEARED SHRIMP  
CITRUS, GARLIC AND HERBS

SAUTÉED SHRIMP  
CAPERS, GARLIC, HERBS, SHALLOTS, CITRUS CREAM SAUCE

SAUTÉED SCALLOPS  
CAPERS, GARLIC, HERBS, SHALLOTS, CITRUS CREAM SAUCE

GRILLED LOBSTER TAIL  
FENNEL HERB BUTTER SAUCE

## **DESSERTS**

ASSORTED HOUSE BAKED COOKIES  
DOUBLE CHOCOLATE CHUNK  
WHITE CHOCOLATE MACADAMIA NUT PEANUT BUTTER, OATMEAL RAISIN

DOUBLE CHOCOLATE BROWNIES

PECAN AND CARAMEL BARS

MINI LEMON BARS

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PUMPKIN BREAD PUDDING WITH VANILLA AND BOURBON CRÈME

BANANA BREAD PUDDING WITH MACADAMIA NUT CARAMEL

SERVED WITH:  
MIXED BERRY COMPOTE, FRESH VANILLA CREAM, VANILLA GELATO

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SPICED APPLE COBBLER  
VANILLA GELATO

PEACH COBBLER  
BISCUIT CRUST, VANILLA BOURBON SAUCE

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ICE CREAM SUNDAE BAR

VANILLA AND CHOCOLATE ICE CREAM

CHOCOLATE GANACHE

MACADAMIA NUT CARAMEL SAUCE

ALL THE SUNDAE TOPPINGS

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ASSORTED MINI GOURMET FRENCH PASTRIES