



## CASUAL BUFFET MENUS

### **The Feel Of The Season**

Braised endive on toasts topped with broiled Fontina cheese

White bean salad with wilted greens, caramelized onion and sweet garlic

Hand made sweet potato tortelloni in a sage brown butter

Mini chicken club sandwiches with arugula, prosciutto and avocado

Anson Mills cornbread with pulled pork shoulder and black jack barbeque sauce  
Gaia gardens fall cabbage slaw

Caramelized apple and almond tarts with apricot glaze  
Chocolate pecan tarts

### **Mexico City Fiesta**

Warm cheese and roasted poblano dip with fresh cut chips  
Assorted fresh vegetables

Hand-held corn tamales with a tomatillo salsa

Pescadillos – flour tortillas filled with sautéed onion, cilantro and grilled snapper –  
served with a savory tomato sauce

Jalapeno stuffed, grilled chicken skewers accompanied by a tequila-lime sauce

Wild mushroom empanadas with a mushroom cream

Cinnamon chocolate cookies  
Mango tarts



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### **Asian Simplicity**

Cilantro mint dip with pappadams

Red cooked chicken served over rice in small white bowls with chopsticks

Shrimp, vermicelli and basil rolls with a plum dipping sauce

Skewered Wild salmon with a white miso glaze

Grilled Japanese eggplant and edamame with sea salt

Grilled pork tenderloin with a smoky orange marinade – sliced paper thin and served with baked wonton shells and spicy mustard

Asian fruit salad with papaya in mint sauce served on bamboo skewers

Small chocolate truffles flavored with jasmine tea

### **Sun Kissed Mediterranean**

Spicy hot chickpea and garlic puree

Toasted pita

Feta flavored with dill

Eggplant Jam

Grilled lemon chicken skewers finished with cured olive relish

Greek potato and cheese pastries

Marinated shrimp, artichoke hearts and mushroom quarters with fresh herbs and sweet onion

Small, stuffed zucchini rounds filled with savory rice salad

Traditional lamb and sirloin meatballs simmered in a rich tomato broth

Small pear and almond cakes

Lemon tarts