

BUFFET OPTION 3

HORS D'OEUVRES

Smoked Chicken Trumpets with Cilantro Sour Cream

Fresh Mozzarella Vine-Ripened Tomato Pesto Cones with
Aged Balsamic and Micro Basil Garnish

Mini Coconut Curried Lamb Meatballs

Caramelized Onion and Baby Leek Tartlet



BUFFET

Mixed Baby Greens with Grape Tomato, Cucumber, Julienned Carrot, Candied Pecans, Sun-Dried Cranberries, Crumbled Goat Cheese & Balsamic Vinaigrette

Hard-Crusted Michette Dinner Rolls & Butter

Tenderloin Medallions accompanied with a Choice Exotic Mushroom Marsala Sauce

Grilled Salmon with a Lemongrass Pink Peppercorn Beurre Blanc

Rigatoni alla Vodka Cream Sauce Baked with our House-Made Fresh Mozzarella

Roasted Baby Green-Tipped Carrots & Grilled Asparagus Spears with Tarragon Garlic
Butter



Coffee Service

\$95 per person

Plus 6 percent sales tax and 20 percent service charge