



Provence Buffet*

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\$36.95 before 5:00pm

\$42.95 per person after 5:00pm includes vegetarian entree

Select Two Salads

Organic Greens with Shredded Jicama, Heirloom Tomatoes, and Italian Gorgonzola Dressing

Apple Walnut Chicken Salad tossed in our Balsamic Vinaigrette

Marinated Greek Artichoke and Roasted Pepper Salad

Japanese Cucumber with Champagne Vinegar and Fresh Dill

Mixed Greens with Heirloom Tomatoes, Crisp Radishes, and Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Parmesano Reggiano

Baby Spinach Salad with Sliced Mushroom, Hardboiled Egg, Red Onion, and Raspberry Vinaigrette

Greek Salad with Feta

French Potato Salad

Soba Noodles with Vegetables in Sesame Soy Vinaigrette

Shrimp and Scallop Ceviche served in Giant Margarita Glass

Antipasto Salad in Red Wine Vinaigrette

Pasta Salad with Imported Salami and Olives tossed in a Dijon Mustard & Shallot Vinaigrette

Mixed Cabbage Slaw

Asparagus with Maui Onion and Blue Cheese in a Grapefruit Dressing

Chopped Romaine and Iceberg Lettuce with Almonds and Strawberries

tossed in a Honey Balsamic

French Green Bean Salad with Minced Bacon and Sweet Onion in an Italian Vinaigrette

Pasta Salad with Sun-dried Tomatoes, Roasted Eggplant, Basil, Garlic, and Oil

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Select Two Entrées

Potato-crusted Sautéed Salmon with Braised Spinach

Roasted Breast of Chicken with Artichokes, Capers, Fresh Herbs, and Lemon Butter

Grilled Pacific Salmon with Olives, Capers, Tomatoes, and Basil

Seared Breast of Chicken served with Wild Mushroom Champagne Sauce

Maytag Blue Cheese Stuffed Filet Mignon with Cabernet Sauvignon Sauce

Parmesan-and-Parsley-crusting Filet of Chilean Sea Bass

Honey Soy Ginger Glazed Pacific Mahi Mahi with Sesame Stir-fried Vegetable

Penne Rigate with Grilled Chicken Breast, Pencil Asparagus, and

Oregano in a Garlic Cream

Pepper-rubbed Filet Mignon with Minced Bacon, Chopped Scallions, and Demi-glace

Char-grilled Atlantic Swordfish served with a Spiced Tropical Relish

Rosemary, Thyme, Garlic Slow Roasted Chicken with Herb Jus

Roasted New Zealand Lamb Rack with Lamb Demi-glace and Dried Tomato

Herb-crusting Lake Superior Whitefish with Lime & Dill Sauce

Chicken Tortellini with Fresh Cream, Oven-dried Tomato, and Fresh Sage

Tender Grilled Pork Chops served with an Apple and Brandy Reduction Sauce

Pork Medallions with Green Peppercorn White Wine Sauce

Sesame-crusting Ahi Tuna Loin with a Wasabi Teriyaki Sauce

Braised Chicken with Roasted Peppers, Tomato, Garlic, and Fennel

Seared Breast of Chicken with Tarragon, Sun-dried Tomatoes, and Cream

Roasted Breast of Chicken with Wild Mushrooms and Tomatoes in a Red Wine Sauce

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Select Two Starches

Piped Potatoes with Scallions, Red Pepper, and Parsley

Roasted New Potatoes with Garlic Salt and Rosemary

Dauphinois Potatoes – Sliced and Layered Potato Baked with Two Cheeses

Rice Pilaf with Leeks, Pine Nuts, and Raisins

White Rice with Parmesan, Peas, and Parsley

Baked Yukon Gold Potatoes with Sour Cream, Chives, and Minced Bacon

Whipped Potatoes with Fresh Herbs

Roasted Garlic Mashed Potatoes

Basmati Rice with Saffron

Potato Gnocchi with Truffle Butter and Fresh Herbs

Potato & Zucchini Latké

Parmesan Cheese Mashed Potatoes

Saffron Risotto

Israeli Cous Cous with Fresh Lemon Juice and Feta Cheese

Tomato Infused Rice Pilaf

Traditional Armenian Rice

Farfalle (bowtie-shaped) Pasta tossed in Garlic Truffle Butter

Parmesan Risotto with Asparagus

Scalloped Potato

Potato Galette

Roasted Finger Link Potatoes with Garlic and Fresh Herbs

*Buffet is served with Vegetables du Jour.