

Gourmet Buffet Select Menu

Entrees

Roast Beef

*Roasted To Perfection In A Selection Of Spices, Served With Creamy Horseradish. *Add Yorkshire Puddings*

Hunter Beef

*Slow Roasted And Braised In A Red Wine Jus With Mushrooms, Root Vegetables And Fresh Herbs, Served With Creamy Horseradish Sauce *Add Yorkshire Puddings*

Maple Glazed Pork Loin Roast

Soaked For 48 Hours In A Garlic And Herb Brine Served With Sage And Onion Stuffing And Apple Sauce

Baked Ham

Smoked Ham With A Honey Mustard Glaze

Roast Turkey

Soaked In A Herb Brine, Served With Sage And Onion Stuffing And Cranberry Sauce

Roast Lamb

Boneless Lamb Legs Roasted With Garlic, Olive Oil And Fresh Rosemary

Stuffed Chicken Breast

Chicken Breast Stuffed With Smoked Gouda and Asparagus Wrapped In Apple Wood Bacon – Other Fillings Available On Request

Chicken En Croute

Chicken Breast with Duxelle Stuffing Wrapped In Puff Pastry

Greek Style Chicken

Marinated In Olive Oil, Garlic and Spices. Char Grilled and Served With Tatziki and Pilaf Rice

Tandori Chicken Curry

*Marinated In Yogurt & Spices. Cooked In Our Special *Curry Sauce And Served With Pilaf Rice. *Choose Your Heat Level*

Chicken Cacciatore

Cooked With Penne Pasta In A Rich Marinara Sauce. Oven Baked With Mozzarella Cheese

Beef, Pork or Chicken Stroganoff

Cooked In A Creamy Mushroom, Wine And Garlic Sauce, Served With Pilaf Rice Or Noodles

Beef, Pork or Chicken Stir Fry

*Cooked With Vegetables And *Various Sauces (*Your Choice), Served With Rice Or Chow Mein Noodles*

Meat Lasagna

Teriyaki Meatballs

Beef Meatballs in Our Popular Teriyaki Sauce

Salmon Fillets

Various Styles of Cooking And Sauces / Glazes Available – Your Choice, Please Enquire For Options

Vegetarian Entrees Available- Please Enquire

Sides

Baby Roast Potatoes

Baby Potatoes Roasted In Their Skins with Olive Oil, Rosemary And Garlic

Traditional Roast Potatoes

Peeled and Roasted To A Crispy Golden Finish

Creamy Mashed Potato

Traditional Cream and Butter Or Add, Roast Garlic, Pesto, Horseradish or Green Onion for Unique Flavor

Baked Potato

With Sour Cream, Butter and Green Onion

Boiled Potato

Cooked In Their Skins and Topped With Melted Butter and Flat Leaf Parsley

Roasted Root Vegetables

Medley Of Root Vegetables Roasted In Olive Oil And A Selection Of Spices

Medley of Vegetables

Broccoli, Cauliflower, Carrots, Peppers, Peas and Zucchini

Carrots and Peas

Seasonal Vegetables – As Available

Salads

Greek Salad

Potato Salad

Pasta Salads

Broccoli And Cheddar, Roasted Red Pepper Penne, Macaroni, Greek

Coleslaw

Thai Noodle

Gourmet Tossed With Dressings

Caesar

West Coast

With Spring Mix, Strawberries, Almonds and Feta Cheese

Greek and Greens

Bean Salad

Buns and Butter Included With All Buffet Menu Select Dishes

Extras

Assorted Desserts- Please Enquire For Selection

Tea / Coffee

Fruit Punch