



### **SANDWICH BUFFET**

Salad of Mesclun

Assorted Sandwiches on country bread  
(Condiments on the side)

Fennel coleslaw

Vegetable chips

Choice of dessert

Coffee, Decaffeinated Coffee & an Assortment of Teas

**\$40.00++ per person**

### **BUILD YOUR OWN BUFFET**

Please choose one appetizer, two entrées and one dessert.

#### **Appetizer**

Salad of Mesclun

Ragout of seasonal vegetables

Greek style salad  
*with feta cheese, tomatoes and fresh herbs*

#### **Entree**

Grilled Swordfish  
*with potato puree and wild mushrooms, roasted asparagus*

Grilled Chicken Salad  
*with roasted vegetables, fresh herbs and garlic aioli*



Lobster Salad  
*with avocado, tobiko, lemon mayo, wild herbs*

Grilled Hanger Steak\*  
*with seventeen vegetables and ragout of wild mushrooms*

Roasted Chicken  
*with fingerling potatoes and Swiss chard*

Garlic Rubbed Organic Chicken  
*with smoked bacon and potato gnocchi*

***\*There is a supplement of \$10 to the menu price for the Hanger Steak***

### **Dessert**

Cookie Selection  
Three types of Fresh Baked Cookies

Brownies with hazelnuts

Molten Bittersweet Chocolate Cake  
*with fresh raspberries and peanut praline*

Warm Brown Butter Financier  
*with spiced caramel sauce*

Seasonal Fruit Crisp  
*with oatmeal pecan streusel*

Ginger Crème Brulée  
*with compote of fresh blackberries and lime shortbread*

Soft Chocolate Cream  
*with banana puree and orange confit*

Coffee, Decaffeinated Coffee & an Assortment of Teas

\$60.00++ per person