

Chef Sallie Lardy

Four Course Buffet Menu

First Course (choose up to two, depending on pricing selected):

Pecan Smoked Sausage & Walnut Stuffed Dates w/Bacon & Spicy Honey

Goat Cheese Tarts w/Tomato Jam, Bacon & Chives

Coconut Shrimp w/Plum Sauce

Shrimp Cocktail

Spicy Meatballs w/Thai Plum Garlic Sauce, Marinara or Romesco Sauce

Variety of Empanadas (Pulled Pork-Sweet Potato, Black Bean-Plantain, Beef-Potato-Pepper, Spinach-Corn-Cajeta) w/Dipping Sauces

Mini Gruyere-Bacon Muffins w/Sweet Onion Black Garlic Jam

Soup Shots (butternut squash-pear, leek-potato, curried gazpacho, curried lentil)

Chicken Wings (Teriyaki, Herb-Roasted, Lemon Pepper, BBQ, Traditional Spicy, or Citrus-Achiote)

Mini Green Chili Corn Cakes w/Maple Butter

Second Course (choose one):

Pear & Arugula Salad w/Bacon, Gorgonzola & Citrus Honey Vinaigrette

Simple Spring Mix & Vegetables Salad

Fire Roasted Tomato Basil Soup w/Parmesan Crisps

Curried Gazpacho

Wedge Salad w/Blue Cheese & Bacon

Butternut Squash & Pear Soup

Corn Poblano Soup

Caprese Salad (Tomato slices with mozzarella, basil and aged balsamic)

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Second Course (cont'd)

Pumpkin Ginger Soup

Madeira Mushroom & Sweet Onion Soup

Lentil Soup

Spring Mix Salad w/Blueberries, Parmesan, Pecans & Citrus Balsamic Dressing

Third Course (choose one):

Pork Medallions, White Rice, Black Beans & Plantains

Hoisin Glazed Salmon, Steamed Brown Rice, Sesame Sugar Snap Peas & Peppers

Herb Roasted Chicken, Rosemary Garlic Potatoes, Green Beans, Glazed Carrots

Beef Bourguigone (or Coq Au Vin), Buttered Egg Noodles, Haricot Verts, Baquette

Root Beer Espresso Glazed OR Spiced Cherry Pork Tenderloin, Roasted Garlic Mashed Potatoes, Brussels Sprouts w/Shallots & Bacon

Pasta (choices: Sausage & Peppers w/Penne, Spaghetti Bolognese, Spaghetti & Meatsauce, Lasagna w/Meatsauce, Fettucini Alfredo, Spaghetti Carbonara, Baked Ziti, Chicken w/Lemon Cream Sauce & Vegetables), Italian Roasted Vegetables, Garlic Toast

Pork Chops Stuffed w/Goat Cheese & Tomatoes, Roasted Sweet Potatoes, Sauteed Spinach & Garlic

Pecan Crusted Trout in Lemon Cream Sauce, Wild Rice & Mushrooms, Steamed Lemon Pepper Broccoli & Sweet Peppers

Roast Beef w/Roasted Root Vegetables, Green Beans & Carrots, Yeast Rolls
Smoked Paprika Chicken over Roasted Potatoes & Onions, Spinach w/Currants & Pine Nuts

Orange-Rosemary Turkey, Roasted Sweet Potatoes & Brussels Sprouts, Balsamic Vinegar & Pecans, Broccolini w/Lemon

Chicken Marsala, Parmesan Polenta, Broccolini

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Lamb Loin Chops w/Black Garlic Onion Jam, Truffle Risotto w/Pomegranate, Cumin Carrots (Lamb may incur additional charges per person depending on pricing selected)

Fourth Course (choose one):

Tiramisu

Apple Pastry w/Vanilla Bean Ice Cream, Praline & Caramel

Cinnamon Chocolate Cake w/Chocolate Ganache, Cream & Berries

Orange Olive Oil Cake w/Ginger Blackberry Balsamic Icing, Cream & Mint

Creme Brulee

Bananas Brulee

Berry Crumble w/Fresh Cream & Berries

Fresh Baked Pie (Apple, Cherry, Lemon, Coconut Cream, Chocolate Cream, Banana Cream, Pumpkin, Pecan, or Winter Fruit w/Pecan Crumble Topping)

Cheesecake (New York Style w/Strawberries, Orange-Cranberry, or Triple Chocolate

Fruit & Cheese Tray

Assorted Mini Cupcakes w/Frosting

Assorted Cookie & Brownie Tray

Banana Pudding