

buffet entrees



roasted sirloin

with béarnaise or red wine black pepper demi-glace.

roast prime rib of beef

au jus with Yorkshire pudding

maine crabcakes

chili lime aioli

seafood en croute

with roasted red pepper vin blanc.

grilled halibut

served on ratatouille with creamed cherve & basil.

crabmeat crusted atlantic cod

roulades of sole

seafood wrapped in sole served with scallion beurre blanc.

baked seafood thermidor

roast boneless leg of lamb

pesto stuffing and served with onion au jus.

chicken supremes

breaded boneless breasts stuffed with feta cheese, pine nuts, spinach and julienne vegetables served with roasted red pepper sauce.

roast pork loin

stuffed with duck sausage, roasted garlic and onions served with rhubarb chutney.

roasted free range chicken

with sundried tomato and fresh herb cherve

grilled atlantic salmon steak

soy marinated served with cucumber/ cilantro relish.



starches

white and wild rice

ziti
parmesan cream, fresh herbs
and mushrooms

cashew currant couscous

roasted red potatoes
with garlic
and rosemary

potatoes au gratin

baked potatoes
with sour cream,
parmesan cheese

potatoes forestiere
scalloped potatoes
baked with mushrooms
and gruyere cheese

baked potato



salads

broccoli and red pepper salad

marinated seasonal
vegetable salad

rotini pasta
and grilled vegetable salad

garden salad

spinach salad
with red onion, bacon,
mushrooms and
blue cheese dressing

pasta provencal
penne pasta tossed with
mushrooms, olives, chives, broccoli,
peppers, parmesan cheese and
garlic cream dressing

penne salad
maine shrimp, spinach, tomatoes,
tarragon, mozzarella penne
pasta and vinaigrette