



Spring/Summer Buffet Dinner

PASSED HORS D'OEUVRES

(SELECT 4)

Kale and Vegetable Dumplings with Sweet Chili Sauce (V)

Chicken and Lemongrass Potsticker with Hoisin Sauce

Corn and Edamame Quesadilla with Cilantro Crème Fraiche (V)

Pork en Croute with Spicy Mustard

Tomato Basil Bruschetta (V)

Butterfly Shrimp with Mango Salsa

Cherry Tomato with Fresh Mozzarella and Pesto Cream (V)

Asparagus Tips with Smoked Salmon and Bonita Flakes

Beef Empanadas

Chicken Quesadillas

STATIONARY HORS D'OEUVRES

Fresh Vegetable Crudités (V)

International and Domestic Cheese Board

ENTRÉES

Seared Pepper Sirloin with Wild Mushroom Demi-Glace

Herb Crusted Salmon with Beurre Blanc (GF)

Baked Chicken with Artichoke and Lemon Asparagus

Roasted Eggplant Rollatini with Spinach and Ricotta Cheese (V)

Seasonal Vegetables (GF)

Steamed New Potatoes and Parsley

DESSERT STATION

Chef's Selection of Seasonal Desserts

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

**Due to the seasonality of ingredients, menus are subject to change.*



Vegan



Gluten Free



Vegetarian