

Calypso Menu

*Buffet Dinner Menu Package A:
1 stationary hors d'oeuvre, 1 salad, 2 side dish, 2 entrees, and 1 dessert*

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, migonette, and cocktail sauces

~ Salads ~

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

Caesar salad with shaved parmesan cheese and garlic croutons

Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette

Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

~ Sides ~

Grilled asparagus with shaved asiago and aged balsamic vinegar

Haricot vert (French beans) with fresh lemon and sliced almonds

Roasted corn and black bean salad

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Sweet corn smothered in butter and sea salt
Sautéed seasonal vegetables bundles
Tuscan grilled vegetable antipasti
Fresh mozzarella, tomato, and basil
Tuscan style white bean salad
Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes
Pesto pasta primavera
Gorgonzola pasta salad
Potato gratin
Provencale new potato salad
Roasted rosemary potatoes
Persian rice with cinnamon stick and cardamom
Wild rice salad with cranberries, walnuts, and orange slices

~ Entrées ~

Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino
Cavatelli with puttanesca and chiffonade of basil
Eggplant rollatini with feta, mint and roasted red peppers
Frenched chicken breast roasted with fresh thyme and white truffle oil
Grilled lemon, rosemary free range chicken breast
Chicken Francese with caper white wine sauce
Wild mushroom chicken Marsala
Grilled flank steak
Asian marinated grilled beef
Beef served fajita style with sautéed peppers and flour tortillas
Seared pork loin with mango chutney
Grilled salmon with honey Dijon glaze served on bed of watercress
Lavender poached salmon with cucumber crème fraîche

*** You may Substitute or Add the following at an additional charge***

(Substitution - \$9.00pp; Addition - \$20.00pp)

Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese

Beef tenderloin with horseradish cream and garlic aioli

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Aged prime rib roast with fresh grated horseradish root

Rack of lamb with mint pesto or cucumber yogurt taziki

Seared breast of duck accompanied with Vidalia onion, sour cherry compote

Broiled sea bass with pineapple ginger salsa

Pepper encrusted seared tuna served with wasabi sauce

Seafood paella

~ Desserts ~

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

Crème brûlée

Cheese cake with fresh berries

Chocolate mousse cake

Cookies and brownies

Fruit and cookie fondue

Fresh fruit platter

Specialty cakes available at additional charge