

# Sample Buffet Menus

## Tier One

### *Stationary Hors D Oeuvres:*

#### **Choose One (1)**

*The following food items will be artfully displayed on designated buffet table and garnished appropriately*

#### ***Artisan Dips and Spreads Display***

Roast Red Pepper Hummas, Tuscan White Bean Spread, Greek Olive Tapanade, Italian Tomato Relish, Basil Pesto Spread, Toasted Flatbreads, Cubed Focaccia Bread, Bread Sticks & Gourmet Crackers.

#### ***Imported Cheese Display***

Selection of fine Imported Cheeses, Gourmet Crackers, Dried Fruits, Berries, Grapes and Spiced Nuts.

#### ***Fresh Fruit Display***

Selection of cubed Melons, sweet Pineapple, fresh Berries, and assorted Tropical Fruits served with Malibu Dipping Sauce.

#### ***Seafood Display***

**Add for \$12 per person ~ Substitute for \$8 per person**

Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce, Oysters on the Half Shell with Lemon Wedges, Hot Sauce and Crackers, Snow Crab Claws, Oven Roast Coho Salmon with Cool Cucumber Dill Sauce

#### ***Market Display***

**Add for \$7 per person ~ Substitute for \$3 per person**

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Vegetable Crudités with creamy Dill Sauce

### *Salad Course*

#### **Choose One (1)**

Perfect Pear Salad with sweet sliced pear, crumbled Gorgonzola cheese, cinnamon candied pecans tossed with honey balsamic vinaigrette

Bistro Spinach Salad with sweet dried cranberries, Mandarin oranges, crumbled Gorgonzola cheese, toasted almonds tossed with Blush Wine vinaigrette

Goddess Salad with sweet Mission figs, grape tomatoes, red onion, toasted pumpkin seeds, roast corn tossed with creamy Goddess vinaigrette

### *Entree Selections*

#### **Choose One (1)**

Grilled Chicken Marsala draped in a rich Wild Mushroom Demi Glace

~

Italian Chicken Roulade with Fresh Mozzarella, Caramelized Onions, Sun-dried Tomatoes and fresh Herbs draped in a creamy Tomato Basil sauce

~

Southwestern Spiced Grilled Chicken Breast with Black Bean Corn Salsa and Cilantro Pesto

~

Caribbean Pork Roulade with fresh Mango and sun-dried Cranberries brushed with a salty sweet Hoisen Glaze

~

Spiced Pork Loin with Apple Cranberry Chutney

~

Steak Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese with a Blackberry Demi Pan Sauce

~

Petite Tri Tip Filet with a Shitake Gorgonzola Pan Sauce

~

Roast Vegetable Pasta with Creamy Goat Cheese and Fresh Basil (**vegetarian item**)

### *Side Items*

#### **Choose Two (2)**

Creamy Garlic Mashed Potatoes

~

Herb Roast Potato Medley

~

Hawaiian Yam Stuffing with toasted Macadamia nuts

~

Cashew Wild Rice Pilaf

~

Sautéed Vegetable Medley with shallot, garlic and fresh basil

~

Roast Asparagus and Grape Tomatoes

~

Bacon Balsamic Green Beans

~

Almond Butter Green Beans

~

Summertime Pasta Primavera with Bright Basil Cream Sauce

*Entree Upgrades*  
**Substitute for \$5 per person**

Petit Filet Mignon topped with our signature Boursin Cherry Spread

~

Pecan Encrusted Grouper with Jamaican Rum Butter

~

Cashew Encrusted Grouper with Mandarin Orange Butter

~

Petite Lamb Chops with Italian Parsley Gremolata and Lemon Aioli

*Sweet Send Off:*

**Add \$4pp**

Coconut Macaroons

Kahlua Cinnamon Brownie Bites

Lemon Madeline Cookies

Raspberry Almond Tartlets

*~Chinese style To Go boxes provided for guests to take with them~*

*After Dinner Drinks*

**Add \$5pp**

*Gourmet Coffee Station*

Freshly Brewed Regular and Decaf Coffee served in Irish Coffee Mugs with assorted toppings including: Vanilla Whipped Cream, Peppermints, Chocolate Curls, Cinnamon Sugar, Vanilla, Chocolate & Hazelnut Syrups.

*~Coffee Served in Decorative Silver Urn~*

*The Perfect Pear*  
CATERING CO.

# Sample Buffet Menus

## Tier Two

### *Passed Hors D Oeuvres:*

#### **Choose Three (3)**

*The following items will be passed on decorative trays garnished with appropriate fresh flowers/herbs.*

Miniature Lump Crab Cakes with Mango Poppy Seed Vinaigrette

~

Shrimp Ceviche served in Asian Spoon

~

Rosemary Shrimp Skewers

~

Pecan Encrusted Chicken Bites with Cherry Jalapeno Compote

~

Ginger Pork Dumplings in Asian Spoon

~

Bruschetta with Basil Pesto Aoli, Crispy Bacon and Aged Parmesan Cheese

~

Miniature Turkey and Brie Sandwiches with Cranberry Aioli

~

Espresso Steak Skewers with Warm Bleu Cheese Sauce

~

Black Bean Corn Cakes with Cilantro Creme (vegetarian option)

~

Perfect Pear Pizzette with Merlot Wine Reduction (vegetarian option)

### *Stationary Hors D Oeuvres:*

#### **Choose One (1)**

*The following food items will be artfully displayed on designated buffet table and garnished appropriately*

#### ***Artisan Dips and Spreads Display***

Roast Red Pepper Hummas, Tuscan White Bean Spread, Greek Olive Tapanade, Italian Tomato Relish, Basil Pesto Spread, Toasted Flatbreads, Cubed Focaccia Bread, Bread Sticks & Gourmet Crackers.

~

#### ***Imported Cheese Display***

Selection of fine Imported Cheeses, Gourmet Crackers, Dried Fruits, Berries, Grapes and Spiced Nuts.

***Fresh Fruit Display***

Selection of cubed Melons, sweet Pineapple, fresh Berries, and assorted Tropical Fruits served with Malibu Dipping Sauce.

~

***Seafood Display***

**Add for \$12 per person ~ Substitute for \$8 per person**

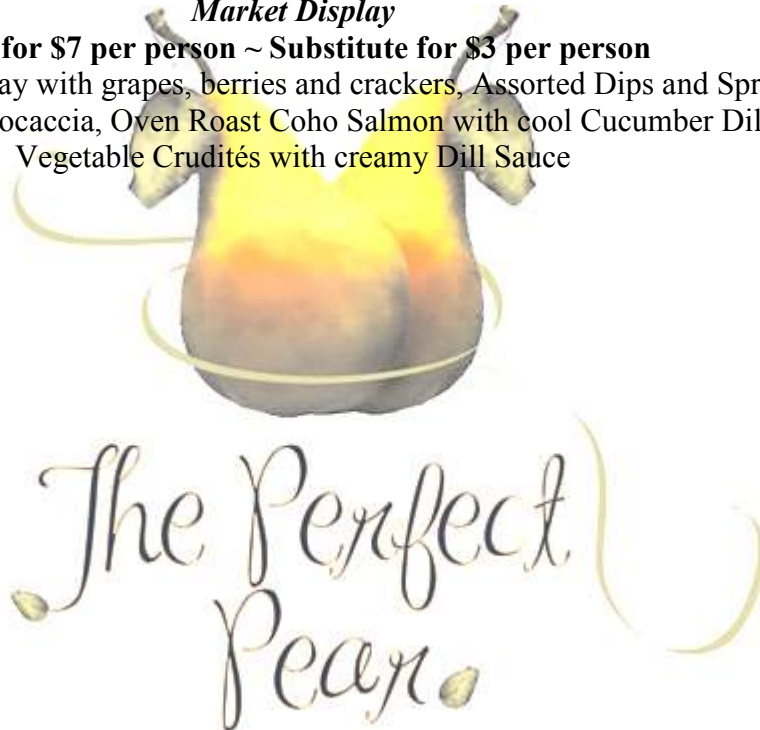
Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce, Oysters on the Half Shell with Lemon Wedges, Hot Sauce and Crackers, Snow Crab Claws, Oven Roast Coho Salmon with Cool Cucumber Dill Sauce

~

***Market Display***

**Add for \$7 per person ~ Substitute for \$3 per person**

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Vegetable Crudités with creamy Dill Sauce



*The Perfect  
Pear.*

CATERING CO.

## *Salad Course*

### **Choose One (1)**

Perfect Pear Salad with sweet sliced pear, crumbled Gorgonzola cheese, cinnamon candied pecans tossed with honey balsamic vinaigrette

~

Bistro Spinach Salad with sweet dried cranberries, Mandarin oranges, crumbled Gorgonzola cheese, toasted almonds tossed with Blush Wine vinaigrette

~

Goddess Salad with sweet Mission figs, grape tomatoes, red onion, toasted pumpkin seeds, roast corn tossed with creamy Goddess dressing

## *Entree Selections*

### **Choose Two (2)**

Grilled Chicken Marsala draped in a rich Wild Mushroom Demi Glace

~

Italian Chicken Roulade with Fresh Mozzarella, Caramelized Onions, Sun-dried Tomatoes and fresh Herbs draped in a velvety Alfredo sauce

~

Southwestern Spiced Grilled Chicken Breast with Black Bean Corn Salsa and Cilantro Pesto

~

Caribbean Pork Roulade with fresh Mango and sun-dried Cranberries brushed with a salty sweet Hoisen Glaze

~

Spiced Pork Loin with Apple Cranberry Chutney

~

Steak Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese with a Blackberry Demi Pan Sauce

~

Petite Tri Tip Filet with a Shitake Gorgonzola Pan Sauce

~

Roast Vegetable Pasta with Creamy Goat Cheese and Fresh Basil (vegetarian item)

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## *Side Items*

### **Choose Three (3)**

Roast Garlic Mashed Potatoes

~

Herb Roast Potato Medley

~

Hawaiian Yam Stuffing with toasted Macadamia nuts

~

Cashew Wild Rice Pilaf

~

Sautéed Vegetable Medley with shallot, garlic and fresh basil

Roast Asparagus and Grape Tomatoes

~

Bacon Balsamic Green Beans

~

Almond Butter Green Beans

~

Summertime Pasta Primavera with Bright Basil Cream Sauce

*Entree Upgrades*

**Substitute for \$5 per person**

Petit Filet Mignon topped with our signature Boursin Cherry Spread

~

Pecan Encrusted Grouper with Jamaican Rum Butter

~

Cashew Encrusted Grouper with Mandarin Orange Butter

~

Petite Lamb Chops with Italian Parsley Gremolata and Lemon Aioli

*Sweet Send Off:*

**Add \$4pp**

Coconut Macaroons

Kahlua Cinnamon Brownie Bites

Lemon Madeline Cookies

Raspberry Almond Tartlets

*~Chinese style To Go boxes provided for guests to take with them~*

*The Perfect Pear*  
*After Dinner Drinks*

**Add \$5pp**

*Gourmet Coffee Station*

Freshly Brewed Regular and Decaf Coffee served in Irish Coffee Mugs with assorted toppings including: Vanilla Whipped Cream, Peppermints, Chocolate Curls, Cinnamon Sugar, Vanilla, Chocolate & Hazelnut Syrups.

*~Coffee Served in Decorative Silver Urn~*

# Sample Buffet Menus

## Tier Three

### *Passed Hors D Oeuvres:*

#### **Choose Four (4)**

*The following items will be passed on decorative trays garnished with appropriate fresh flowers/herbs.*

Miniature Lump Crab Cakes with Mango Poppy Seed Vinaigrette

~

Shrimp Ceviche served in Asian Spoon

~

Rosemary Shrimp Skewers

~

Pecan Encrusted Chicken Bites with Cherry Jalapeno Compote

~

Ginger Pork Dumplings in Asian Spoon

~

Bruschetta with Basil Pesto Aoli, Crispy Bacon and Aged Parmesan Cheese

~

Miniature Turkey and Brie Sandwiches with Cranberry Aioli

~

Espresso Steak Skewers with Warm Bleu Cheese Sauce

~

Black Bean Corn Cakes with Cilantro Crème (vegetarian option)

~

Perfect Pear Pizzette with Merlot Wine Reduction (vegetarian option)

### *Stationary Hors D Oeuvres:*

*The following food items will be artfully displayed on designated buffet table and garnished appropriately*

#### **Market Display:**

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Vegetable Crudités with creamy Dill Sauce, Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce, Snow Crab Claws

## *Salad Course*

### **Choose One (1)**

Perfect Pear Salad with sweet sliced pear, crumbled Gorgonzola cheese, cinnamon candied pecans tossed with honey balsamic vinaigrette

~

Bistro Spinach Salad with sweet dried cranberries, Mandarin oranges, crumbled Gorgonzola cheese, toasted almonds tossed with Blush Wine vinaigrette

~

Goddess Salad with sweet Mission figs, grape tomatoes, red onion, toasted pumpkin seeds, roast corn tossed with creamy Goddess dressing

## *Entree Selections*

### **Choose Two (2)**

Savory Chicken Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese draped in a Blackberry Demi Pan Sauce

~

Grilled Chicken Marsala draped in a rich Wild Mushroom Demi Glace

~

Italian Chicken Roulade with Fresh Mozzarella, Caramelized Onions, Sun-dried Tomatoes and fresh Herbs draped in a velvety Mornay sauce

~

Caribbean Pork Roulade with fresh Mango and sun-dried Cranberries brushed with a salty sweet Hoisen Glaze

~

Spiced Pork Loin with Apple Cranberry Chutney

~

Petit Filet Mignon with Shitake Gorgonzola Pan Sauce

~

Pecan Encrusted Grouper with Jamaican Rum Butter

~

Cashew Encrusted Grouper with Mandarin Orange Butter

~

White Wine Lemon Poached Coho Salmon with a Crisp Parmesan Crust

~

Petite Lamb Chops with Italian Parsley Gremolata and Lemon Aioli

~

Roast Vegetable Pasta with Creamy Goat Cheese and Fresh Basil (vegetarian item)

*Side Items*

**Choose Three (3)**

Roast Garlic Mashed Potatoes

~

Herb Roast Potato Medley

~

Hawaiian Yam Stuffing with toasted Macadamia nuts

~

Cashew Wild Rice Pilaf

~

Sautéed Vegetable Medley with shallot, garlic and fresh basil

~

Roast Asparagus and Grape Tomatoes

~

Bacon Balsamic Green Beans

~

Almond Butter Green Beans

~

Summertime Pasta Primavera with Bright Basil Cream Sauce



*After Dinner Drinks*

**Gourmet Coffee Station**

Freshly Brewed Regular and Decaf Coffee served in Irish Coffee Mugs with assorted toppings including: Vanilla Whipped Cream, Peppermints, Chocolate Curls, Cinnamon Sugar, Vanilla, Chocolate & Hazelnut Syrups.

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