

Buffet Menu 1

Pate:

Pan Seared Chicken livers and bacon with mushrooms and masarla wine.

Eggplant and hummus dip with toasted pita chips.

Duck liver and cognac with cracked pepper and fresh herbs.

Toasted brioche, falsweer crackers and pumpernickel.

Seafood:

Thai Chili Mussels, smoked or poached with sweet chili, coriander and lemon juice.

Cajun Tuna Nicious Salad, fresh green beans, tomatoes and garlic crotons with a creamy balsamic dressing.

Meat:

Moroccan spiced beef skewers with smoked bell peppers and a pumpkin hummus.

Sesame crusted chicken tenderloins with avocado chunks and a sweet soy glaze.

Salads:

Rocket with Buffalo Mozzarella, fresh peaches and Parma ham

Sliced Tomatoes with Boccochini, fresh basil and cracked pepper.

Roasted peppers with olives, artichoke hearts, cucumber chunks and fresh thyme.

Desserts:

Fresh Strawberry tartlet with sweet mascarpone crème.

Lemon sponge moose with caramelized walnuts.

Fresh diced fruits with a tangy lime coulis.

Sweet Orange sorbet