

GALA BUFFET TASTING MENU

BUTLER STYLE PASSED HORS D'OEUVRES

BAKED MINI QUICHE LORRAINE
served with Cheese, Broccoli, Bacon

VEGETARIAN SPRING ROLL
with Peanut Soy Sauce

SESAME CHICKEN
with Soy Glaze on Skewers

BRUSCHETTA RUSTICA
with Fresh Mozzarella, Tomatoes and Pesto Sauce

COLD SELECTIONS

EXOTIC FRESH FRUIT SALAD DISPLAY
Beautifully Garnished

BOWTIE PASTA SALAD
with Garden Vegetables and Herb Vinaigrette
Dressing

DOMESTIC & IMPORTED CHEESE DISPLAY
with Fresh Fruit Garnish

HOT SELECTIONS & STATIONS

ROASTED BLACK ANGUS PRIME RIB
of Beef with Horseradish Cream Sauce
(CARVING STATION)

CHICKEN MARSALA
served with mushroom rosemary sauce, creamy garlic
potatoes

MONTE CRISTO MINIS
Melted Swiss Cheese over Honey Baked Ham between egg battered
and buttered white or sourdough wedges. Sprinkled powdered
sugar.

SAN FRANCISCO STYLE CRAB CAKES
with Lemon Dill Sauce

DESSERT

**GOURMET ASSORTED COOKIES &
CHOCOLATE COVERED STRAWBERRIES**