



Buffet Menu

Pre dinner cocktail with hot and cold hors d'oeuvres

Delicate Charcutiere, Pates, Fish Terrines & Marinated Seafood with natural & composed Salads & a variety of Dressings

SOUP

Potato and porcini soup
Olive Crostini

PASTA & RICE

Cannelloni filled with fresh Ricotta and Spinach
Tomato Garlic Fond and Creamy Béchamel
Paella Valenciana
Chicken, Pork Belly, Vegetables, Chorizo and Seafood

FROM THE HOT COUNTER

Chardonnay Simmered Salmon
Classic Vegetables Jardinière and Sauce Béamaise
Grilled Sirloin Steak with Shiraz Onion Marmalade
Veal and Broccoli Stir Fry
Roasted Pepper Cream

FROM THE CARVERY

Cumin dusted Pork Loin Roast
Mexican Corn Salsa
Market Vegetables tossed in Ginger Butter
Potato Croquette and toasted Almonds

DESSERTS

A Sweet Croquette and toasted Almonds
Petit Fours
Coffee