

PROGRESSIVE BUFFET DINNER

Menu

Dish Presentation

Floor Plan





PROGRESSIVE SHOWCASE BUFFET DINNER

IMPORTED CHEESE AND MEAT DISPLAY WITH ACCOMPANIMENTS

Baked Brie en croute

Gouda

Pecorino

Cheddar

Chorizo

Sopressata Salami

Sundried Cranberries

Dried Apricots

Dried Fig

Spiced Pecans

Rosemary Almonds

Assorted Baquettes and Crackers

Marinated Asparagus

Grilled Portobello Mushrooms

Assorted Artisanal Bread Display

with balsamic vinegar, roasted garlic oil and salted butter

SALAD & SOUP STATION

Fresh Made Caprese Tower

Fresh mozzarella, Roma tomatoes, drizzled with basil oil and balsamic reduction.

Pesto Marinated Chilled Shrimp on Cucumber Rounds

Roasted Butternut Squash Soup Shooters

• ACTION STATIONS

Miniature Crab Cake (Chef)

with red bell pepper remoulade and chive garnish

Seared Ahi Tuna (Chef)

over a Saffron Slaw with a Roasted pepper Aoili

Pulled Pork Sliders (Chef)

with creamy cole slaw

Black Angus Beef Sliders (Chef)

with slice of American Cheese and Dill Pickles

Grilled Asian Marinated Chicken Skewers

with a Thai Peanut Sauce

Mushroom Raviolis

with Cognac Cream Sauce

ECLETIC DESSERT STATION

Assorted Cupcake Tower

Pumpkin Brulee

topped with Caramelized Sugar

Cheese and Meat Display









Cheese and Meat Display





Breads Display





Baked Brie en Croute





Grilled Portobello Mushrooms & Marinated Asparagus



Grilled Asian Marinated Chicken Skewers



Fresh Made Caprese Tower





Pesto Marinated Chilled Shrimp on Cucumber Rounds





Seared Ahi Tuna

With Made mushim

Roasted Butternut Squash Soup Shooters



Miniature Crab Cake





Beef & Pull Pork Sliders







Mushroom Raviolis



Cup Cake Tower







Pumpkin Brulee







