

— TOUCH OF ELEGANCE BUFFET DINNER —

# menu

**east meets west**

## **PASSED HORS D 'OEUVRES**

Fiorucci aged Prosciutto, Sea Scallop, Maple Lime glaze  
Ginger Beef, crispy Lotus Root chip, Wasabi Aioli  
Fresh Dill and Lemon Lobster salad, crispy Wonton chip  
Caprese Brochette, creamy White Balsamic  
Grilled Flatbread, Black Mission Fig, caramelized Onion and creamy Brie

## **STATIONARY HORS D 'OEUVRES**

Bresaola, Lamb Sausage, Casalingo uncured Salami,  
Country Pate, Black Truffle Pate,  
Prosciutto wrapped Dates, Balsamic roasted Ciponelle Onions  
Mediterranean Olives, Fig Jam,  
Pickled Vegetable Salad  
Grilled Focaccia, French Baguette, Flat Bread, Crackers

## **BUFFET**

Radicchio, Endive and Watercress salad, shaved Fennel,  
Granny Smith Apple, crumbled Chevre, Sherry Vinaigrette  
  
Grilled Beef Tenderloin, frizzled Leek, Port Wine Demi  
  
Pan seared Atlantic Cod, roasted Tomato Saffron Beurre Blanc  
  
Hand selected Seasonal Baby Vegetables, Olive Oil and Sea Salt

## **DESSERT**

Tiramisu Wedding Cake  
  
Cappuccino Panna Cotta shooter, whipped Cream, Cinnamon  
  
Lemon Mousse Shooter, whipped Cream, seasonal Berries

