

## SAMPLE MENU

### DINNER BUFFET PARTY

#### BUTLERED HORS D'OEUVRES

##### SCALLOP PUFFS

Bread rounds mounded with chopped scallops, Gruyère, parmesan, mayonnaise, and dill,  
Cooked until puffed and golden

##### ROASTED FOIE GRAS ON BRIOCHE WITH PEARS

Foie gras served on petite brioche toasts and topped with pears sautéed with cognac

##### LOBSTER MACARONI & CHEESE IN ORIENTAL SPOONS

Creamy lobster macaroni & cheese served in petite spoons

#### BUFFET

##### CHEF CARVED MARINATED AND GRILLED LEG OF LAMB

Whole leg of lamb marinated and coked medium rare, sliced and served with truffle sauce

##### CHILEAN SEA BASS ON A BED OF SPINACH WITH WILD MUSHROOMS AND ROASTED GARLIC SAUCE

Roast Chilean sea bass filet on a bed of sautéed spinach with sautéed wild mushrooms and  
Roasted garlic sauce

##### MESCLUN SALAD WITH ROASTED BEETS, ROASTED PEPPERS, FETA, AND WALNUTS

Mesclun greens, roasted beets, strips of roasted red and yellow peppers, crumbled feta,  
Toasted walnuts and walnut vinaigrette

##### SAFFRON RISOTTO WITH BUTTERNUT SQUASH

Creamy Italian rice flavored with saffron and laced with roasted butternut squash

##### STEAMED ASPARAGUS

Simply steamed asparagus drizzled with unsalted butter

##### GOURMET ROLLS

Assorted gourmet rolls with butter florets

#### SWEET ENDINGS

##### PUMPKIN BREAD PUDDING WITH BOURBON SAUCE AND DULCE DE LECHE ICE CREAM

Individual pumpkin bread puddings served on a bed of bourbon sauce with a  
Scoop of dulce de leche ice-cream

##### BAKED ALASKA IN MINI SOUFFLÉ CUPS

A layer of sponge cake topped by a thick layer of ice cream, and topped with meringue