

VEGETARIAN DINNER MENUS

Buffet Dinner A

Smoked Mozzarella and Sun Dried Tomato Tarts
Savannah Sweet Onion Corn Cakes
(passed on flower garnished trays)
3.90 per guest

A Selection of Cheeses and Artisan Tortas
Tiered on Natural Stone Tiles,
Garnished with Red Flame Grapes with
Assorted Flatbreads and Baguettes
(presented as part of the cocktail reception)
3.95 per guest

Baked Orzo Pasta with Spinach and Bleu Cheese,
Dusted with Toasted Walnuts
Tri-Colored Cheese Tortellini Pasta Bathed in a
Rich & Creamy Garlic Sauce with
Mushrooms and Diced Sweet Red Peppers
A Medley of Grilled and Roasted Vegetables
Garnished with a Chiffonade of Fresh Basil
A Refreshing Salad of Mixed Baby Greens and
Crisp Romaine Lettuce with Edamame, Garbanzo Beans,
Cucumbers and Scallions,
Tossed with Honey Lime Dressing
Minted Watermelon Salad with Feta Cheese
Kalamata Olive and Roasted Garlic Rustic Breads,
Oatmeal Topped Wheat Rolls
Whipped Garlic Butter
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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

19.98 to 21.87 per guest
(based on 100 guests)

Buffet Dinner B

Chef Created Creamy Risotto Station:

Authentic Italian Risotto Featuring:
Caramelized Onions, Garlic,
Sautéed Mushrooms,
Sweet Red Peppers, Petite Peas and
Aged Italian Parmesan Cheese
Crusty Ciabatta Bread with
Roasted Garlic Butter

Tuscan Countryside Station:

A Tiered Display of Grilled Seasonal Vegetables:
Tender Zucchini, Sweet Peppers,
Sweet Onions, Crimini Mushrooms,
Roasted Garnet Yams Topped with Feta Crumbles
An Array of Artisan Breads: Crusty Ciabatta,
Focaccia and Roasted Garlic Breads with
Kalamata Olive Tapenade,
Hummus and Extra Virgin Olive Oil

Fresh Salads, Fruits and Vegetables Station:

Baby Spinach and Greens Salad with Mandarin Oranges,
Slivered Almonds, Red Onion Rings,
Raspberry Dressing
A Still Life of Sliced Sweet Melons,
Strawberries, Pineapple and Flame Red Grapes
Arranged on Imported White Italian Platters
Crudite' Nouveau: Tiered Levels of Living Wheat Grass with
Galvanized and Glass Vessels Filled with
Colorful Vegetables Accompanied by
Spinach, Curry and Country Herb Dips
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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

26.96 to 29.89 per guest
(based on 100 guests)

VEGAN & GLUTEN-FREE DINNER MENUS

Vegan Dinner Buffet A

(remove the bread for gluten-free)

Mushrooms a la Grecque on Bamboo Wands

Curried Cauliflowerettes with Hummus

3.90 per guest

Baked Potato Bar:

Jumbo Baked Washington Russet Potato

Served with Steamed Broccoli, Black Beans,
Roasted Corn, Mild and Hot! Salsas, Scallions and
Whipped Margarine

Tuscan White Bean and Kalamata Olive Salad

Grilled Seasonal Vegetables Topped with a
Chiffonade of Fresh Basil

A Refreshing Mix of Baby Lettuces and

Tender Greens with Strawberries,

Toasted Pecans, Sweet Red Onion Rings and

Raspberry Vinaigrette

Multigrain Baguettes, Extra Virgin Olive Oil,

Balsamic Vinegar and Pink Sea Salt

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Freshly Brewed Custom Coffee,

Assorted Herbal and English Teas

18.12 to 19.93 per guest

(based on 100 guests)

Gluten Free Dinner Buffet A

Tequila-Lime Prawn Shooters with

Chipotle Lime Sauce

Curried Almond Chicken

Nesting on a Porcelain "Fish" Spoon

5.50 per guest

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King Salmon Side Fillets served with

Lemon-Almond Sauce to the Side

Marinated Flank Steak, Chef-Grilled on site,

Carved & Topped with

Warm Parmesan-Basil Butter Sauce

Rosemary Roasted Potatoes

Tender European Greens, Bleu Cheese Crumbles &

Fresh Strawberry-Honey Vinaigrette

Perfectly Ripened Tomatoes with

Fresh Mozzarella Cheese and a

Drizzle of Basil Vinaigrette

A Tiered, Tabletop Display of Whole and Sliced Fresh,

Seasonal Melons, Hawaiian Pineapple,

Red Flame Grapes and Red, Ripe Strawberries

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Freshly Brewed Custom Coffee,

Assorted Herbal and English Teas

28.90 to 31.85 per guest

(based on 100 guests)