

Siesta Wedding Buffet Dinner
\$ 35.95
Select 4 butler passed items 45 minutes

Seafood

Asian Lacquered Salmon on bamboo skewers
Mini Maryland Style Crab Cakes with Spicy Creole Remoulade
Coconut Shrimp with Sweet Chili Dipping Sauce
Tempura Shrimp on Bamboo & Special Sauce

Poultry

Orange Chicken Shumia with Sweet Chili Dipping Sauce
Asian Dumplings with Orange Chicken & Sweet Chili Dipping Sauce
Chicken Fingers
Thai Chicken Sate with Thai Curry Coconut Dipping Sauce

Vegetable and Cheese

Pesto Arancini with Smoked Gouda
Wild Mushroom Spring Rolls with a Citrus Ponzu Dip
Spanakopita with Spinach & Feta
Caprese Skewers with Mozzarella Balls, Roasted Roma Tomatoes & Fresh Basil Balsamic Glaze

Beef/Pork/Lamb

Tender Teriyaki Beef Skewers with Spicy Mango Chutney
Mini Beef Empanadas with Roasted Red Pepper Sour Cream
Beef Rissolle (Yucca Croquettes)
Spicy Sausage Bites in Puff Pastry with Honey Dijon Dip
Tenderloin of Beef Piroski' with a Lilikoi Béarnaise

Salads

Includes Artisan Breads & Butter

Choose 2

Classic Caesar Parmesan Crisp & Garlic Croutons
Warm Spinach Salad Pancetta, Toasted Pine Nuts & Goat Cheese Raspberry Port Vinaigrette
Caprese Roma Tomatoes, Fresh Mozzarella & Fresh Basil Leaves with Balsamic Glaze
Poached Pear Baby Lettuce, Candied Walnuts & Goat Cheese with Port Pear Vinaigrette
Iceberg Wedge topped with Crispy Onions, Bacon Lardoons and Bleu Cheese Crumbles

Vegetables & Starches

Choose 3

Ginger Maple Carrots
Seasonal Vegetable
Broccoli Polonaise
Green Bean Almandine
Grilled Seasonal Vegetables
Roasted Root Vegetables

Cheddar Cheese Mashed potato
Sauté Rice Pilaf
Penne a la Vodka
Penne Sun Dried Tomato Pesto
Au Gratin potato
Roasted Herb & Garlic Potato

Entrée
Choose 2

Marinated Grilled Tri Tip Sirloin Mushroom Pinot Noir Sauce
Roasted Sliced NY Strip Loin Shitake Mushroom & Red Wine Dijon Glaze
Marinated Southwest Grilled Skirt Steak with Mojo Sauce
Veal Marsala Mushroom Sauce
Veal saltimbocca

Chicken Florentine-Rolled with Cheeses, Spinach & Herbs with an Herb Cream Sauce
Chicken Marsala Mushroom Sauce
Whole Roasted Chicken Garlic, Thyme & Light Herbal Jus Lie
Coq au Vin Braised Chicken in Red Wine & Mushrooms
Chicken Francaise Lemon White Wine Sauce

Grilled Salmon Papaya Mango Salsa
Grouper Francaise Lemon Caper Butter
Flounder Imperial with Lobster Sauce
Baked Boston Cod with Roasted Red Pepper Orzo

Moussaka Layered Eggplant & Portobello Mushrooms, in a Red Wine Cream Sauce
Vegetable Lasagna in Alfredo Sauce

Desserts
Choose 2

Chocolate Balls Chouinard's, Classic Rich Chocolate & White Chocolate with Almonds
Cream & Custard Puffs Chantilly Cream & Chocolate Custard Filled Mini Pastry Puffs
Assorted Mini Cannoli
Fresh Fruit Mini Tartlets with Fresh Berries & Bacardi Cream
Crème Brulee on Chinese Spoons
Assorted Flavors Mini Cheesecakes