

## **Buffet Menu**

### **Beverages**

Sparkling White Grape and Apple Punch with Frozen Grapes  
Freshly Brewed Regular and Decaf Coffee with Assorted Flavored Creamers

### **Buffet Selections**

Fresh Mozzarella, Teardrop Tomatoes and Basil Skewers with Balsamic Syrup  
Cajun Rubbed Filet with Caramelized Onions and Bleu Cheese on Tuscan Bread  
Mini Pan Seared Crab Cakes with Clementine Aioli  
Honey and Wholegrain Mustard Glazed Salmon Skewers  
Parmesan, Proscuitto, and Basil Stuffed Chicken Breasts over  
Sun Dried Tomato Cream Sauce

### **Buffet Platters**

Antipasto Platter of Grilled Vegetables, Roasted Roma Tomatoes, Sliced Italian Meats  
and Cheeses with Antipasto Bruschetta Salad and Grilled Ciabatta  
Baby Spinach Salad with Sliced Strawberries, Candied Pecans,  
Julienne Red Onions and Poppy Seed Vinaigrette

### **Buffet Desserts**

Baby Seasonal Berry and Fresh Strawberry Tartlets  
Petite Chocolate Cake with Warm Macadamia Nut and Carmel Drizzle with Tuile Curl  
Tropical Fruit Meringue Napoleons with Coconut Rum Cream

*This menu is a sample only. All menus are customized to your event and preference.*