



Off-Site Catering Sample Menu

Passed Appetizers

PRAWNS

marinated with a mango salsa

WILD MUSHROOM STURDEL

with gruyere cheese

Main Buffet

POACHED SALMON

citrus soy vinaigrette

CHICKEN BREAST

served with a red wine mushroom sauce

HEART OF PALM SALAD

with artichoke, tomato, in a contreau vinaigrette

PENNE PASTA

with julienne vegetables in pesto sauce

BREAD AND BUTTER

Dessert

STRAWBERRIES HAND DIPPED IN CHOCOLATE

CHOCOLATE MOUSSE CAKE

FRUIT TART