



Any Season Buffet III

Passed Hors d'oeuvres

Mini Crab Cake with Sauce Remoulade
Endive Petal with Roquefort and Dried Apricot
Prosciutto, Garlic, and Artichoke Puff
Phyllo Triangle with Spinach and Feta

The Buffet

Mixed Greens with Gruyere Cheese, Parmesan Polenta Croutons,
and Mustard Tarragon Dressing

Wild Rice Salad with Dried Cranberries and Blueberries, Green Onions,
and Honey Chive Dressing

Medley of Squash Roasted with Maple Butter and Fresh Thyme

Oven Roasted New Potatoes with Garlic and Rosemary

Wild Mushroom Chicken
boneless breast with portabello, shiitake, and brown field mushrooms
in demi-glace

Herb and Pepper Crusted Roast Prime Rib of Beef,
Au Jus - carved tableside
offered with horseradish fluerent and condiments

Gemelli Pasta with Grilled Eggplant, Italian Parsley, Tomato, Fennel,
Fresh Basil, & Extra Virgin Olive Oil

Artisan Rolls and Butter