



## SEMI-BUFFET LUNCHES

Minimum of 30 people

### **MENU I**

**\$46.00 per person**

#### ***SERVED AT THE TABLE***

Oriental spiced, marinated Salmon, crispy Baby Spinach salad, Wasabi majonnaise, Yogurt-Ginger sauce

#### ***FROM THE BUFFET***

Seared Catch of the day with Provençale sauce  
Seared Chicken Breast with avocado, tomatoes and pine nuts  
Green leaf salad with citronette dressing  
Potato Salad with capers and cucumber, aioli dressing  
Sautéed broccoli and cauliflower with almonds

#### ***SERVED AT THE TABLE***

Fresh fruit tart

### **MENU II**

**\$48.00 per person**

#### ***SERVED AT THE TABLE***

Shellfish salad with snow peas and truffle vinaigrette

#### ***FROM THE BUFFET***

Salt-crusted, baked Salmon with saffron vellutee, tartar sauce  
Sautéed Turkey Breast filled with ham and cheese, white wine sauce  
Caesar salad with croutons  
Sautéed new potatoes with onions and bacon  
Grilled marinated vegetables

#### ***SERVED AT THE TABLE***

Chocolate mousse, fresh strawberries and mint sauce

### **MENU III**

**\$50.00 per person**

#### ***SERVED AT THE TABLE***

Scottish Smoked Salmon, traditional garnish

#### ***FROM THE BUFFET***

Roasted Angus Prime Rib of Beef with red wine sauce, selection of mustards and horseradish  
Pan-fried local Wahoo, herb, lemon butter sauce  
Penne Pasta tossed with pesto sauce and string beans  
Roasted Potatoes with onion and coconut  
Baby Spinach salad with honey-lemon dressing  
Sautéed gingered carrots

#### ***SERVED AT THE TABLE***

Apple struedel with caramel sauce and vanilla ice-cream

## **LIGHT WORKING BUFFET LUNCH**

**Minimum of 25 people**

*Design your own buffet from the following selection:*

### ***SALADS:***

***Choice of two: \$5.50 per person/ Choice of three: \$8.50 per person***

Classic Caesar Salad  
Baby Spinach with Stilton Cheese, honey-lemon dressing  
Arugula, Radicchio, Endive and Parmesan, citronette dressing  
Mixed Greens with balsamic vinegar dressing  
Potatoes, cucumber and capers salad with aioli dressing  
Beetroot, champignons mushrooms, cauliflower and broccoli, red wine and extra virgin olive oil dressing

### ***APPETIZERS:***

***Choice of two: \$11.00 per person / Choice of three: \$16.00 per person***

Tomato and Fresh Mozzarella salad, basil and virgin olive oil dressing  
Crunchy tofu cake and grilled vegetables, tomato-onions salsa  
Penne pasta with tomato and basil  
Chicken and Mango salad, curry sauce, garnished with fresh fruit  
Salmon and Lime Fish Cake, tartar sauce  
Fresh Seafood Salad, citronette dressing.  
Goat cheese, walnuts, fennel, grapefruit and pear salad, rich apple dressing

### ***ENTREES:***

***Choice of two: \$18.00 per person / Choice of three: \$20.00 per person***

Salted baked salmon, white wine and herb sauce, tartar sauce and fresh lemon  
Seared Wahoo with almonds, capers and brown butter sauce  
Seared Tuna with artichokes and cherry tomatoes  
Blackened Mahi-Mahi  
Roasted free range Chicken, rosemary jus and caramelized pearl onions  
Roasted Pork Loin rubbed with herbs and cajun spices, green peppercorn sauce  
Grilled Chicken Breast with a caper and lemon sauce  
Seafood and fish casserole (**apply \$3 surcharge per person**)

### ***GARNISHES***

Sautéed gingered carrots, broccoli and cauliflower  
Roasted potatoes with onions

### ***DESSERTS***

***Choice of two: \$9.00 per person/ Choice of three: \$12.00 per person***

Fresh Fruit Salad, lemon and maraschino cherries  
Classic Italian Tiramisu  
Carrot cake with vanilla and poppy-seed sauce  
Decadent Chocolate Cake with raspberry sauce  
Walnut Cake with honey-rum sauce  
Mango and Ricotta cheesecake  
Lemon meringue pie

### ***COFFEE OR TEA***

Brewed Coffee, Decaffeinated Coffee, Tea or Herbal Tea

***\$4.00 per person***