

BUFFET MENU

Passed Hors D'oeuvres

Saku Tuna

sashimi of yellow fin tuna on crisp wonton with nori seaweed, Tobiko caviar and green onion, drizzled with wasabi soy sauce

Rockfish Square

wild rockfish flan sandwiched between crisp wonton sheets with pink lobster mayonnaise

Roast Muscovy Duck Roll

with Montmorency cherry sauce

Beef Tataki

loin of beef seared to a medium rare sliced thin with ponzu vinaigrette on an endive spear

Gougere Quattro Fromages

with a basil cream sauce

Potato-Zucchini Pancakes

with portabello mushroom "caviar" and chive crème fraiche

At The Buffet

Pan-Seared Sea Bass

on cauliflower mousseline served with a lobster-truffle beurre blanc

Roast Rack of Spring Lamb

with soft polenta, roasted vidalia onions, tomato Provencale with a rosemary Shiraz sauce

Curly Endive Salad

garnished with brilliant red radishes and Gorgonzola cheese, served with a coriander and hickory-smoked bacon dressing

Radiatori Portofino

rich sun-dried tomato sauce with roasted red peppers and artichokes served over radiatori pasta

Wild Mushroom-Shallot Tart

in a delicate pastry crust

Black Olive, French and Sun-Dried Tomato Breads

served with sweet whipped butter

Dessert

The Wedding Cake

a custom cake designed to grant your wishes

Assorted Macaroon Lollipops

pistachio, chocolate, lemon, coffee, and raspberry

Coffee and Tea Station

gourmet roasted coffees and herbal teas served with cream, cube sugar and fresh cut lemons