

WEDDING RECEPTION BUFFET

On arrival, your guests will be welcomed with a fresh fruit punch with floating slices of fruit and a Decorated cheese tray with assorted baskets of crackers

Buffet Style Dinner

Carved Slowed roasted Strip Loin of Beef...served with
A mild creamy horseradish and rich brown gravy
Lemon grass herb roasted boneless chicken pieces
West coast wild salmon fillets with lemon & dill sauce
Tuscany fresh whipped potatoes with cream, butter & cheese
Homemade meat or vegetarian lasagna OR Three cheese tortellini
Seasonal mixed vegetables with fresh herb butter
Cold decorated Seafood platter with jumbo shrimp, barbequed
Salmon tips and marinated calamari strips
Garnished devilled egg platters....Three bean salad
Spring mix baby greens with sliced strawberries, oranges, dried
Cherries, almond slivers & tossed with a mango vinaigrette
Classic Caesar salad with croutons and fresh parmesan cheese
Baby spinach leaves tossed with bacon bits, egg slices, fresh
mushrooms and a creamy herb dressing
Fresh baked white, crusty and whole wheat rolls and butter
Decorated sliced fresh fruit platter
Assortment of Tiramisu, Mocha, Black Forest, Chocolate cake,
Fresh fruit cakes and New York Cheesecakes
Gourmet brewed Coffee and Tea

*Price includes full service with table linens, china, cutlery, wineglasses & staff
Minimum of 80 guests....*surcharge of \$4.50 per person under 80 guests

April 2010