



BUFFET option # 1.

Salads (choose 2 of 7):

- Market greens, vegetables spirals with dark balsamic & fine herbs dressing.
- “Frou-frou” - baby spinach, arugula, red wine poached pears, roasted pine nuts, Asiago cheese.
- Crispy Caesar with smoked Pancetta, garlic aioli and Parmesan cheese.
- Three cabbage slaw with apple cider dressing.
- Greek Macedonian salad with crumbled Feta and lemon dill dressing.
- Multicolor pasta salad, lemongrass and extra-virgin olive oil vinaigrette.
- Roasted beets, Navel oranges and crumbled goat cheese with poppy seed dressing.

Main course (choose 2 of 7):

- Salmon Paupiettes, cilantro and lime butter sauce.
- Coq au Vin with smoked Pancetta and caramelized pearl onions.
- Pollo Madeira – sliced breast of chicken, cremini mushrooms, topped with Madeira wine sauce.
- Apple Dijon chicken – sliced breast of chicken, sauteed with mushrooms and apples in a Dijon thyme white wine cream.
- Sliced top round beef garnished with sautéed bell peppers, Bermuda onions in a demi-glaze sauce.
- Penne alla Norma – vegetarian pasta dish with eggplants, zucchinis and fresh herbs (can be gluten-free).
- Sliced Pork tenderloin in a blond beer cream sauce.

Side dishes (choose 2 of 6):

- Medley of Rice “pilaf” style (Vegan and gluten-free option).
- Baby roasted potatoes with herbs of Provence (Vegan and gluten-free option).
- Roasted garlic fluffy mash potatoes (Vegetarian option).
- Stuffed tomatoes Provençales (Vegetarian option).
- Garden vegetable Jardinière (Vegan and gluten-free option).
- Orange and butter green beans (Vegetarian option).

Dessert table:

Selection of homemade sweets.

Basket of freshly baked breads with butter.