



## **BUFFET option (vegetarian, pescatarian).**

### **Soups (choose 1 of 5):**

- Chunky potato, leek and fresh rosemary crème fraiche.
- Smoked Tomato and fennel.
- Mediterranean cream.
- Carrot, ginger, cilantro and coconut cream.
- Wild mushroom velouté.

### **Salads (choose 2 of 9):**

- 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 garlic aioli and imported parmesan cheese.
- Three cabbage slaw, apple cider dressing.
- Greek Macedonian salad with crumbled Feta and lemon dill dressing.
- Tomato, red onions and mango with cilantro white balsamic vinaigrette.
- Multicolor pasta salad, lemongrass and extra-virgin olive oil vinaigrette.
- Organic Quinoa and wild rice, sun dried cranberries and fresh lime and cilantro dressing.
- Roasted beets salad, navel oranges and crumbled goat cheese with fine herbs dressing.

### **Main course (choose 3 of 5):**

- Atlantic salmon fillet with lime and mango salsa.
- Pan seared Mahi Mahi, wilted spinach and sour cherry sweet and sour sauce.
- Seafood supreme ( shrimps, mussels, squid and scallops in a dill béchamel vermouth sauce.)
- Penne alla Norma – vegetarian pasta dish with eggplants, zucchinis and fresh herbs
- Grilled vegetable lasagna with tomato and fresh basil sauce.

### **Side dishes (choose 3 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).

### **Dessert table:**

- Selection of homemade sweets
- Fruit platter.
- International cheese platter, grapes with crackers and crostinis.

**Basket of freshly baked breads with butter.**

**Coffee / Tea station.**