

Oceanside Buffet

~ APPETIZERS ~

(To be served platter style in the cocktail area)

Antipasto Display

Imported and Domestic Cheeses, Sliced Pepperoni, Olives, Marinated Mushrooms, Sweet and Hot Peppers, and Pickled Eggplant Served on a Bed of Organic Greens

Sushi Display

A Fresh Assortment of Sushi Rolls Including California, Spicy Shrimp, Tuna, and Fancy Dragon. Accompanied with Ginger, Wasabi, and Soy Sauce

~ ENTREES ~

(Please select three from the list below)

Chicken Mediterranean

Chicken Breast Sautéed with Artichoke Hearts, Capers, and Fresh Tomatoes in a White Wine Garlic Sauce

Chicken Rolatini

Cutlets Stuffed with Prosciutto and Seasoned Breadcrumbs. Served in a White Wine and Garlic Sauce

Stuffed Shrimp

Large Shrimp Stuffed with Chunks of Scallops, Shrimp, and Herb Bread Crumbs. Served on a Roasted Pepper Sauce

Multi-Spiced Tuna

Multi Spiced Crusted Tuna Steak with Black Bean Shiraz Butter Sauce

Grilled Filet Mignon

Filet Mignon with Roasted Shallot and Shitake Mushroom Demi-glaze

Herb Grilled Veal Chops

Grilled Veal Chops with Herb Cheese, Wild Mushroom Tomato Bordelaise

Bangkok Filet

Filet of Beef with Asian Spice Rub and Creamy Sesame Dressing

Creole Filet

Creole Mustard and Herb Wrapped Beef Tenderloin

The Above is Served with an Assortment of Bread & Rolls, Mixed Greens in a Balsamic Vinaigrette & Choice of Vegetable & Potato

~ Potato/Starch Choices ~

Roasted Red Bliss, Parmesan Potatoes, Stuffed Baked Potato, Garlic Mashed Potatoes, Horseradish Mashed Potatoes, Potatoes Au Gratin or Rice Pilaf

~ Vegetable Choices ~

Green Beans with Julienne Carrots, Green Beans Almondine, Glazed Vichy Carrots, Broccoli Spears with Roasted Garlic Chips, Peas with Mushrooms, Zucchini Provencal or Cauliflower Gratinée

~ DESSERT ~

(Please select one from the list below)

Apple Tart with Raspberry Sauce, Flourless Chocolate Torte, Banana Cream Pie

Coffee and Tea Service

\$47.00 Per Person

(Please add tax and gratuity)