



Summer Buffet Dinner

PASSED HORS D' OEUVRES

Blackberry and Brie Canape
with Blackberry Jam, Fresh Dill and Pink Peppercorns

Watermelon Canape with Golden Tomato and Micro Mint
with Goat Cheese Aioli

Chilled Melon Soup Shooter
garnished with a Mango Cream and Fresh Basil

Spicy Tuna Roll with a Wasabi Soy Pipette

STATIONARY HORS D' OEUVRES

Antipasto Display

A Rustic Display of Herbs de Provence Olives, Calamata Olives, Marinated Cipollini Onions Smoked Provolone, Fresh Mozzarella and Chianti Romano served with Roasted Zucchini, Squash, Carrots, Purple Onion and Red Peppers with Crispy Flat Bread

BUFFET DINNER

Cedar Wrapped Salmon

Served with Butter Poached Leeks and Drizzled with Lemon Butter

Sliced Beef Tenderloin served with a Pink Peppercorn Demi Glace

Matchstick Vegetables with Fresh Tarragon

Zucchini, Summer Squash, Carrots, Peppers and Purple Onion

Basmati Rice Salad

with Tarragon and Toasted Pistachios

Caprese Tomato Salad

Fresh Sliced Tomatoes and Mozzarella Cheese drizzled with Balsamic Glaze, Extra Virgin Olive Oil and Sea Salt on Bed of Spring Greens

Grilled Vegetables with Balsamic Drizzle

Zucchini, Summer Squash, Carrot, Red and Yellow Pepper, Asparagus, Purple Onion and Portobello Mushroom





CHILDHOOD CONFECTION STATION

Mini Hostess Cupcake

Mini Chocolate Cupcake Filled with Sweet Whipped Cream Topped with Chocolate Ganache and a Whipped Cream Swirl

Mini Peanut Butter and Jelly Cupcake

White Cake filled with Raspberry Jelly and topped with Peanut Butter Icing

Mini Twinkie Cupcake

Mini Vanilla Cupcake Filled and Iced with Whipped Cream Frosting Garnished with Vanilla Cake Crumbs

Chocolate Chip Cookie Dough Pops

Cookie Dough Pops dipped in Dark Chocolate and garnished with Mini Chocolate Chips and White Chocolate Drizzle

Mini Red Velvet Ding Dongs

Mini Rice Crispy Treats

Mini Strawberry Pop Tart Lollipop

Topped with Sprinkles

