



SUMMER BUFFET MENU

Soups

Chilled Vegetable Gazpacho and Avocado Cream Martinis

Chilled Beet Soup with Raspberry Essence and Cracked Black Pepper Crème Fraîche

Cool Cucumber Soup with Yogurt and Mint

Creamy Crab Bisque with Sherry Froth

Salads

Mache with Toasted Walnuts, Forme D'Ambert (Blue Cheese), and Sherry Vinaigrette

Arugula with Seasonal Fruit, Chevre and Balsamic Vinaigrette

Traditional Caesar Salad with Condiments on the Side

Fresh Local Red and Yellow Tomatoes with Celery, Red Onions, Blue Cheese, Pea Tendrils and Sherry Vinaigrette

Roasted Red Beets with Asparagus and Goat Cheese

Fresh Herb, Flower and Season Greens with Champagne Vinaigrette

Chilled Marinated Asparagus with Minced Onions, Chopped Eggs and White Truffle Essence

Entreés

Brazilian Seafood Bouillabaisse with Cilantro Aioli and Toasted Croutes

Pan Seared Crabcakes with Mustard Sauce and Sweet Corn Relish

Grilled Barbequed Rockfish with Summer Fruit Salsa

Sauteed Shrimp with Oranges, Black Olives and Herbed Rice

Seared Scallops with Lemon, Capers, White Wine and Hand Cut Fettuccini

Fennel Crusted Pork Roulade with Spinach, Feta, Saffron Rice Pilaf and Romesco

Seared Coriander Crusted Rare Tuna with Sesame Noodle Salad

Cold Poached Salmon with Sliced Cucumbers, Tomatoes and Dill Sauce

Grilled Shrimp with Creamy Corn and Smoked Bacon Succotash with Fresh Asparagus

Roasted Beef Tenderloin with Grilled Asparagus and Horseradish Sauce

Blackened Chicken Breasts with Roasted Corn, Black Beans and Fresh Avocado

Breads

Rosemary, Honey Baguette, White, Kaiser, Garlic

Desserts

Homemade Angel Food Cake with Local Strawberries and Whipped Cream

Lemon Sorbet with Fresh Mixed Berries

Traditional Berry Pies, such as Blueberry, Cherry, and Mixed Berry with
Homemade Vanilla Bean Ice Cream

Lemon Tart with Fresh Raspberries

Key Lime Pie with Chantilly Cream

Mango Bavarians with Raspberry Coulis

White and Dark Chocolate Mousse Tarts

Carrot Cake with Cream Cheese Filling and Crushed Pecans

Three Chocolate Marble Tart

Chocolate Macadamia Nut Tart