

Buffet Menu

Hors d'oeuvres	Smoked Salmon and Spinach en Croute Sea Scallops Ceviche, Mango Chutney Cups Crabmeat Croques, Celery Dip Lemon Pesto Mini Chicken Skewers
1st Course	Lobster Asparagus Chowder Wasabi Crusted Squab Chest, Plum Preserve Crispy Duck Confit Salad, Slowly Roasted Beets Braised Beef Cheeks Aspic, Butter Lettuce Creme
Entrées	Cured Wild Salmon with Crème Fraiche Wild Stripped Bass, Citrus Reduction Crown Roast of Lamb, Herbs Salad Roast Prime Rib of Beef au Jus, Glazed Vegetables
Desserts	Lemon Meringue Pie Chocolate Ganache, Passion Fruit Gel Fruit Carpaccio Verrine, Honey Panna Cotta Tarte Tatin, Caramel Flavored Whipped Cream