



ENTERTAINING COMPANY

Up Market Catering

CLASSIC DINNER BUFFET

44.00 Per Guest

Waiter Passed Hors d'oeuvres:

Tuna Tartare in Savory Cone ponzu sauce

Moo Shoo Pancake Bundle duck breast, julienne of bok choy, carrot, scallions and hoisin sauce

Fresh Fig, Pinenut and Chèvre Bite Tartlettes

Smoked Salmon Lollipops

Buffet Dinner:

Chef Carved Grilled New York Strip Steaks

With a choice of sauce: bernaise, roquefort, peppercorn, triple mustard, red wine or barbecue sauce

and

Grilled Jumbo Shrimp (4 Pieces Per Person)

Accompanied by:

Grilled Vegetable Mosaic laced with a mustard vinaigrette

Yukon Gold Potato Purée with Chive Sprinkle

Summer Heirloom Tomato Salad with vine-ripened tomatoes, sweet vidalia onion, cucumber, feta and oregano vinaigrette

Summer Beet Salad with Goat Cheese balsamic vinaigrette

Entertaining Company Crusty French Bread with whipped butter

Dessert:

Fresh Seasonal Sliced Fruit Presentation

Summer Shortcake Bar chocolate and classic shortcakes

Accompanied by:

fresh whipped cream, sautéed strawberries, fresh strawberries, raspberry sauce, sautéed peaches, sautéed apples and caramelized pecans