

Shirley Valentine

BUFFET DINNER MENU

FRESH SELECTIONS

Caesar, Baby Greens, Croutons, Bacon, Parmesan Cheese, Pickled Peppers, Red Onions, Cucumbers, Tomatoes, Assorted Pickled Vegetables, Dill Pickles

Guaca-hummus Dip, with Tortilla Triangles, and Hand Cut Crudité

Dressings

Ranch, Aged Balsamic, Thousand Island, Sundried Tomato Pesto, and Green Goddess

COLD SELECTIONS

Seafood and Vegetarian Sushi with Ginger, Soy Sauce and Wasabi

House Cured Smoked Salmon,

Poached Shrimp, Gluten Free Cocktail Sauce

Zesty Orange Seafood Pasta Salad

HOT TABLE

Citrus Quinoa Crusted Cod with Peach Cucumber Salsa

Pork Tigania with Lemon Herb Jus

Greek Yogurt Mashed Potatoes

Eggplant Paprikash

Corn on the Cob

Roasted Dill Carrots

Spanakopita Pie

CHEESE TABLE

Assorted International Cheeses, Crackers and Crisps, Artisan Bread Rolls, Gluten Free Buns, and Butter

COMPOUND SALADS

Sweet Summer Quinoa Salad

Greek Salad

Tuscan Cherry Tomato, Kale & White Bean Salad

Chickpea Egg Salad

Tzatziki Smashed Potato Salad

Sundried Tomato, Artichoke & Mushroom Salad

Hot Honey Dijon Carrot Coleslaw

Ambrosia Salad

ACTION STATION

Roasted Beef Striploin

House Smoked Beef Brisket

Yorkshire Pudding

Rosemary Au Jus

"Build Your Own" Pita Bar with choice of Greek Marinated Grilled Chicken, Warm Pita, Tzatziki, Tomatoes, Red Onions, Black Olives and Crumbled Feta

DESSERTS

Assorted Fresh Cut Fruit Platters

Gluten Free Strawberry Shortcake

Citrus Cream Layer Cake

Raspberry Chocolate Mousse

Pina Colada Panna Cotta

Lemon Squares

Caramel Chocolate Cheesecake

Wild Berry Crumble Bar

Traditional Rice Pudding with Raisins

Freshly Baked Oatmeal Raisin and Classic Chocolate Chip Cookies

Baklava Inspired Bread Pudding with a Honeyed Vanilla Yogurt Sauce