

Premium "custom" Menu

Buffet or Plated Service

Hors D'oeuvres

Chef's Choice

(Minimum selection of 3, consists of at least 1 protein based selection)

Salads

(Plated = 1 selection. Buffet = 2)

- Deluxe Tri-Colour Pasta Salad with Olives in a Homemade Misto Dressing
- Mixed Green Salad with a selection of Dressings
- Caesar Salad with Garlic Toasted Focaccia Croutons
- Greek Salad with Feta Cheese
- Spinach Salad with Onions and Feta Cheese

Pre-Entree

(Choice of 1)

- Penne in a Rich "A La Vodka" Sauce
- Penne in a Creamy Alfredo Sauce
- Penne in a Tomato and Basil Sauce
- Penne tossed in a Homemade Pesto and Olive Oil Sauce
- Chicken and Vegetable Chowmein

Entree

(Choice of 2 - Plated Service = Both items on the dish)

- Fuzion Roasted Chicken with Sautéed Onions & Peppers
- AAA Sirloin Roast Beef in a Brandy Peppercorn Sauce
- AAA Sirloin Roast Beef au Jus
- Chicken in a Fresh Lemon Sauce
- Chicken in a Mushroom Medley Cream Sauce
- Hand Breaded Chicken Parmigiana
- Caribbean Style Jerk Chicken with Gravy

- Salmon With Fresh Herbs and Butter
- Salmon with Lemon Dill Sauce
- Caribbean White Fish Escovitch
- Eastern European Hand Breaded Chicken Shnitzel
- Homemade Extra Creamy Butter Chicken
- Caribbean Style Curried Goat with Scallion
- South Asian Traditional Goat and Potato Curry

Sides: Seasoned Parisian Potatoes OR Steamed Rice OR Saffron Turmeric Rice -Seasonal Mixed Vegetables - Dinner Rolls & Butter

Dessert

Premium Sweet Table

(Combination of Sponge Cakes, Mousse Cakes, Tarts, Petit Fours, Pastries, Brownies, Cookies and a Garnishing of Fruits)
Coffee & Tea Service

Please note: Our goal is to provide the freshest and highest quality of ingredients, in that pursuit, we may be forced to substitute items on our menu.

