

BUILD YOUR OWN BUFFET

MULHOLLAND BUFFET

MINIMUM OF 40 GUESTS

APPETIZERS AND SALADS

CHOICE OF 5 STARTERS

MIXED GARDEN LETTUCE LEAVES
TOMATO AND MOZZARELLA SALAD
TUNA NICOISE SALAD
HAWAIIAN SLAW
SHREDDED TIKKA CHICKEN WITH MINTED CUCUMBER
SWEET AND SOUR MUSHROOMS
GRILLED MEDITERRANEAN VEGETABLES
POTATO & CUCUMBER SALAD
CEDAR BARBEQUED SALMON, GREEN BEANS AND MUSTARD GRAIN SALAD
SHAVED FENNEL AND ORANGE SALAD
VERMICELLI, SHRIMP, SOY, GINGER AND CILANTRO SALAD

GARNISH

CROUTONS, BACON BITS, AND PARMESAN CHEESE

DRESSINGS

CAESAR, THOUSAND ISLAND, BALSAMIC, RANCH AND ITALIAN

SOUP

CHOICE OF 1 SOUP

FISH CHOWDER
CURRIED MUSSEL CREAM SOUP
LOBSTER AND SWEET RED PEPPER SOUP
CREAMY POTATO SOUP WITH MAPLE BACON
CHINESE SWEET CORN AND CRAB SOUP

MULHOLLAND BUFFET CONTINUED

MAIN COURSES

CHOICE OF 3 MAIN COURSES

OSSO BUCCO, SOFT POLENTA AND MELTED TOMATOES
GRILLED PAILLARD OF VEAL, CORN CAKE, TOMATO AND CILANTRO DRESSING
CONFIT OF CHICKEN, SAUTÉED MUSHROOMS AND BACON MASH
CHICKEN TANDOORI, PILAF RICE
BEEF SHORT RIBS, ROASTED ROOT VEGETABLES, RED WINE SAUCE
STIR-FRIED BEEF IN BLACK BEAN SAUCE, CHOW MEIN NOODLES
BRAISED BLACK BEAN COD ON WASABI MASH
CHAR-GRILLED BLACKENED SALMON WITH WILTED GREENS
ROASTED PORK LOIN CHOP, CREAMED SPINACH, FONDANT POTATOES
MOROCCAN SPICED LAMB STEW, COUSCOUS AND ROSEMARY SCENTED JUS
THAI GREEN VEGETABLE CURRY STEAMED JASMINE RICE

CHEF'S SELECTION OF POTATO, RICE OR PASTA AND SEASONAL VEGETABLES

DESSERTS

CHOICE OF FIVE DESSERTS

TIRAMISU
FRUIT TARTS
WARM BOURBON BREAD PUDDING
ASSORTED CAKES
ASSORTED FRENCH PASTRIES
FRESH FRUITS IN LIGHT RUM
ENGLISH TRIFLE
THAI COCONUT PUDDING
CHOCOLATE AND MACADAMIA CAKE
NEW YORK STYLE CHEESECAKE
CRÈME BRULEE
WHITE AND DARK CHOCOLATE MOUSSE

BARBEQUE BUFFET

MINIMUM OF 40 GUESTS

SALADS AND APPETIZERS

GRILLED MEDITERRANEAN VEGETABLES
TOMATO AND MOZZARELLA
SHAVED FENNEL AND ORANGE SALAD
CEDAR BARBEQUED SALMON, GREEN BEANS AND MUSTARD GRAIN SALAD
MIXED GARDEN LETTUCE LEAVES
HAWAIIAN SLAW
POTATO AND CUCUMBER SALAD

****BARBEQUE STATION WITH CHEF***

CHOICE OF 3 DISHES
CHAR-GRILLED OREGANO MARINATED TUNA
JAMAICAN JERK CHICKEN
PEPPERED SIRLOIN STEAK
GARLIC AND ROSEMARY LAMB CHOPS
BEEF BURGER WITH ALL THE TRIMMINGS
SAGE AND ONION PORK SAUSAGES
SALMON FILLET WITH LEMON AND DILL
PORK RIBS WITH BARBEQUE SAUCE

ACCOMPANIMENT

CHOICE OF 3 DISHES
BLACK EYE PEAS AND RICE, MIXED VEGETABLES
BAKED POTATO, BAKED SWEET POTATO
CORN ON THE COB, BAKED BEANS

DESSERTS

APPLE AND RHUBARB CRUMBLE WITH CUSTARD
KEY LIME PIE
FRUIT SALAD
COCONUT RUM PIE

**A CHEF'S FEE OF \$50 APPLIES FOR THE FIRST HOUR
AND \$25 FOR EACH ADDITIONAL HOUR AFTERWARDS*

ORIENTAL BUFFET

MINIMUM OF 40 GUESTS

SALADS AND APPETIZERS

POMELO SALAD
THAI BEEF SALAD
ASSORTED STEAMED DIM SUM
THAI FISH CAKES
CHICKEN/BEEF SATAYS

SOUP

CHOICE OF 1 SOUP

THAI CHICKEN AND COCONUT SOUP
CANTONESE CRAB AND SWEET CORN SOUP
HOT AND SOUR SOUP

**SUSHI AND SASHIMI SELECTION WITH PICKLED GINGER, WASABI AND SOY SAUCE
SUPPLEMENT \$ 25 PER PERSON**

MAIN COURSES

CHOICE OF 3 MAIN COURSES

INDONESIAN NASI GORENG, THAI RED DUCK CURRY
PORK ADOBO, CHICKEN TIKKA MASALA
BEEF RENDANG, SINGAPORE NOODLES
SWEET AND SOUR TOFU
KAI YANG - *THAI BARBEQUED CHICKEN*

MAIN COURSES ARE SERVED WITH

STIR-FRIED VEGETABLES IN OYSTER SAUCE AND FRAGRANT STEAMED RICE

DESSERTS

EXOTIC FRUIT SALAD
COCONUT MOUSSE PUDDING
FRIED BANANAS WITH ICE CREAM
LYCHEES WITH GINGER SYRUP
BLACK BEAN CAKES
FORTUNE COOKIES

MEDITERRANEAN BUFFET

MINIMUM OF 40 GUESTS

BREAD BASKET

GRISSINI, FOCACCIA, CIABATTA

ANTIPASTO

CHOICE OF 3 ANTIPASTO

TOMATO, MOZZARELLA AND BASIL SALAD
HERB MARINATED OLIVES, ARTICHOKE SALAD
INSALATA VERDE MISTA - *MIXED GREEN SALAD*
CAULIFLOWER, OLIVE AND CAPER SALAD, BEETROOT AND ONION SALAD
SAUTÉED MUSHROOMS WITH GARLIC AND PARSLEY
ORANGE AND FENNEL SALAD, SELECTION OF ITALIAN SAUSAGES
MARINATED SARDINES

ZUPPA

CHOICE OF 1 SOUP

ZUPPA DI COZZE - *MUSSELS*
TUSCAN BEAN SOUP, MINISTRONE PRIMA VERA

MAIN COURSES

CHOICE OF 3 MAIN COURSES

ESCALLOP OF VEAL SALTIMBOCCA WITH MARSALA SAUCE
BRAISED OSSO BUCO
POLLO ALLA CLEOPATRA - *CHICKEN BREAST WITH CAPERS*
COD WITH ARUGULA SAUCE
RED SNAPPER LIVORNESA
STRACOTTO - *BRAISED BEEF*

ALL DISHES ARE SERVED WITH SOFT POLENTA AND GRILLED MARINATED VEGETABLES

DESSERTS

(CHOICE OF 3 DESSERTS)

MASCARPONE CHEESECAKE WITH BALSAMIC STRAWBERRIES
PINE NUT TART, YOGURT WITH HONEY, TIRAMISU
BAKLAVA, POACHED PEAR IN RED WINE,
PANCAKE WITH HONEY, CRÈAM CARAMEL, FRUIT PLATTER