

WORKING BUFFET

A

SOUP

CANTONESE CRAB MEAT AND SWEET CORN SOUP

SALADS

SALAD OF CEDAR-SMOKED ROASTED CHICKEN AND LETTUCE,
HONEY-MUSTARD DRESSING, CRISPY PANCETTA
SHRIMP NOODLE SALAD
GRILLED EGGPLANT, TOMATO AND MOZZARELLA
SQUID CAKE ON LEMONGRASS SKEWERS

SANDWICHES

CROISSANT WITH GOAT CHEESE AND CARAMELIZED ONION
SMOKED SALMON ON NAAN BREAD, TUNA MELT
DOUBLE BRIE AND SUN-DRIED TOMATO ON FOCACCIA

DESSERTS

EXOTIC FRUIT KEBABS, CHOCOLATE CHERRY BROWNIES, POACHED PEARS

B

SOUP

NEW ENGLAND FISH CHOWDER

SALADS

MIXED GREEN SALAD, POTATO-BACON AND ONION SALAD
TOMATO AND MOZZARELLA WITH BALSAMIC AND OLIVE OIL, ORIENTAL CHICKEN AND NOODLE SALAD
DRESSINGS: CAESAR, THOUSAND ISLAND, BALSAMIC, RANCH AND ITALIAN

SANDWICHES

MARINATED GRILLED ITALIAN VEGETABLES WITH BALSAMIC ON CIABATTA
HAM AND CHEESE WITH MAYONNAISE ON WHITE BREAD
TUNA WITH CAPERS AND ONIONS ON WHOLE WHEAT BREAD
ROAST BEEF WITH GHERKINS AND MUSTARD ON RYE BREAD
GHERKINS, PICKLED ONIONS AND POTATO CHIPS

DESSERTS

FRESH FRUIT SALAD, ASSORTMENT OF PASTRIES

C

SOUP

CHILLED GAZPACHO

SALADS

MIXED GARDEN SALAD, TOMATO AND CUCUMBER SALAD
TABOULEH, HUMMUS AND GRILLED PITA

HOT SNACKS

SHISH KEBAB AND MINT YOGURT, CHICKEN TIKKA WINGS,
ONION BHAJI, VEGETABLE PAKORAS

SANDWICHES

LOBSTER WITH SWEET CHILI AIOLI, STUFFED PITA
BRIE AND BACON ON FRENCH BREAD
SMOKED SALMON AND CAPER CREAM CHEESE BAGEL

DESSERTS

MACERATED FRUITS, GLAZED LEMON TART, AND CHOCOLATE BROWNIES

D

FAMILY STYLE WORKING LUNCH

FOOD IS PLACED ON YOUR LUNCH TABLE PROVIDING A RELAXED ATMOSPHERE

COLD ITEMS

SELECTION OF HOME MADE BREADS, SHRIMP NOODLE SALAD,
TOMATO AND MOZZARELLA, THAI BEEF AND MANGO SALAD,
SELECTION OF ANTIPASTO ITEMS

HOT

GRILLED CHORIZO SAUSAGES, SAUTÉED MUSSELS WITH GARLIC AND WHITE WINE,
TANDOORI CHICKEN WITH CUCUMBER RAITA, VEGETABLE FRIED RICE,
MARINATED GRILLED ASPARAGUS

DESSERT

STRAWBERRIES AND CREAM, DOUGHNUTS, AND CHOCOLATE BROWNIES

WORKING BUFFET ENHANCEMENTS

*SANDWICHES CAN BE SUBSTITUTED FOR THE FOLLOWING HOT ITEMS
FROM THE WORKING BUFFETS ONLY*

MAIN COURSES

GRILLED PAILLARD OF VEAL, CORN CAKE, TOMATO AND CILANTRO DRESSING
CONFIT OF CHICKEN, RED ONIONS, MUSHROOMS, BACON, ROAST POTATOES
CHICKEN TIKKA MASALA, PILAF RICE
BEEF SHORT RIBS, ROASTED ROOT VEGETABLES, RED WINE SAUCE
STIR FRIED BEEF IN BLACK BEAN SAUCE, STEAMED BOK CHOY
BRAISED COD WITH SCALLIONS, PEAS AND PANCETTA
CHAR-GRILLED BLACKENED SALMON WITH WILTED GREENS
THAI GREEN VEGETABLE CURRY, STEAMED JASMINE RICE