



Antipasto & Mediterranean Station

*An Assortment of Salamis and Prosciutto with Aged Provolone, Olives & a Medley of Marinated Fresh Mozzarella, Roasted Red Peppers, Mushrooms, and Artichoke Hearts. Hummus, Babaganoush, White Bean Garlic Dip, Baguettes, Grissini & Pita Crisps*

European Cheese Board with Summer Fruit & Specialty Crackers

Bountiful Crudité's Display with Choice of Dip

Buffet Luncheon

Baskets of Southern Fried Chicken AND BBQ Chicken

Grilled Salmon with Mango Salsa

OR

Whole Poached Salmon with Cucumbers & Creamy Dill Sauce

Cold Filet Mignon of Beef with Arugula & Horseradish Cream on Baguette

Red Bliss Potatoes with Chopped Vine-Ripe Tomatoes & French Beans

Summer Heirloom Tomatoes with Fresh Mozzarella & Arugula Platter

Confetti Cous Cous with Dried Apricots & Cranberries

Grilled Summer Vegetables & Asparagus with Shaved Parmesan

Organic Baby Greens with Red Pear, Toasted Walnuts & Champagne Vinaigrette

Homemade Cheddar & Sweet Potato Biscuits

Seasonal Fresh Fruit Skewers

Baskets of Cookies, Brownies, Ruggelech & Miniature Tarts