

## **Sample Menu**

### **Butlered Hors d'oeuvres Passed**

**Miniature Tart Shells Filled with Baked Brie**

Topped with Toasted Almonds and Pear

**Chilled Jumbo Lemon Shrimp**

with Seafood Sauce Aioli

**Baked Shitake Mushroom Puffs on Toast Points**

Accented with Asiago Cheese and A Hint Of Curry

**Seared Ahi Tuna**

Presented on Crisp Wonton Triangles with Avocado Wasabi

**Yakatori Chicken Skewers**

Offered with Thai Peanut Sauce

### **Dinner Buffet**

**Cracked Peppercorn Tenderloin of Beef** with Port Demiglaze

Grilled and Carved to Order

**Pan Roasted Norwegian Salmon Filet**

Served with Sun Dried Tomato Pecan Pesto Sauce

**Garlic Infused Yukon Gold Mashed Potatoes**

**Colorful Display of Fresh Beefsteak Tomatoes and Bufalo Mozerella**

Heirloom Tomatoes Paired with Fresh Mozerella Drizzled with Aromatic Basil Vinaigrette

**Pencil Thin Asparagus Spears**

Finished with Extra Virgin Olive Oil and Lemon Zest

**Exotic Baby Greens with Raspberry Vinaigrette, Candied Walnuts, Gorgonzola**

**Assorted Dinner Rolls and Sweet Creamy Butter**

### **The Final Touch**

**Fresh Seasonal Fruit Display**

**Lovables Signature Chocolate Fudge Brownies, Homemade Cookies**

**Key Lime Tarts and Mini Guava Cheesecake**

**Starbucks Coffee Service**

**Offering Regular and Decaf Blends**