

BUFFET STYLE CUISINE

SMOKED SALMON DISPLAY \$170

Chilled Smoked Salmon Filet Served with Traditional Accompaniments Capers, Cream Cheese, Croustades and Toast Points

ARTISAN CHEESE BOARD \$140

Large Cheese Display Featuring Three Different Hand-Crafted Cheeses, Spiced Nuts, and Baguette Breads

FILET MIGNON SALAD \$130

Herb-Crusted Filet Mignon, Blue Cheese, Dried Cranberries, Grape Tomatoes and Roasted Walnuts
Tossed in Pepper Jelly Vinaigrette

SHRIMP SCAMPI \$175

WITH GOAT CHEESE GRITS AND PORK SAUSAGE

Served in a Large Chafing Dish

CHARCUTERIE BOARD \$160

Chef's Selection of Gourmet Meats, Warm Bread and Traditional Accompaniments (such as Kalamata Olives, Cornichons, and Whole Grain Mustard)

SEARED AHI TUNA CARPACCIO \$190

Seared Ahi Tuna Presented with Tobiko and a Spicy Soy Dipping Sauce

ASIAN NOODLE SALAD \$100

Sliced Cabbage Salad Tossed with Spicy Noodles, and Roasted Almonds in a Sweet Asian Vinaigrette

