



BUFFET LUNCH AND DINNER

Our Buffet stations are available for Lunch or Dinner.

Based on Ten people Minimum, priced per person except where otherwise noted

Cold

<i>Carved Roasted Beef Tenderloin, Horseradish or Blue Cheese Cream</i>	<i>\$145 serves 15</i>
<i>Sliced Roasted Turkey Breast, Cranberry Sauce</i>	<i>\$95 serves 10</i>
<i>Herb Pan Seared Chicken, Basil Pesto Sauce</i>	<i>\$75 serves 8</i>
<i>Whole Poached Salmon, Cucumber Dill Crème Fraiche</i>	<i>\$6 per person</i>
<i>Thai Chicken salad with spicy or Mild peanut Sauce</i>	<i>\$6 per person</i>
<i>Curry and Tarragon Chicken Salad</i>	<i>\$6 per person</i>

Hot

“Per Person”

<i>Filet Mignon, Sautéed Asparagus, Port wine Reduction</i>	<i>\$18.00</i>
<i>Roasted Beef Tenderloin, Green peppercorn & Cognac Sauce</i>	<i>\$145 serves 8</i>
<i>Sautéed Hanger Steak, String Beans and Mushrooms Maitre D' Butter</i>	<i>\$13</i>
<i>Carved Roast Turkey Breast, Traditional Gravy, Cranberries</i>	<i>\$9</i>
<i>Provençal Chicken Breast w. Tomatoes, Black Olives and White Wine</i>	<i>\$9</i>
<i>Roasted Chicken Breast, Tarragon Mustard Sauce</i>	<i>\$9</i>
<i>Pan-Seared Tilapia, Chives and Lemon cream sauce</i>	<i>\$12</i>
<i>Teriyaki Glazed Salmon and bok Choy</i>	<i>\$12</i>

Choice of Pasta

Penne/Orechiette/Spaghetti/ Bucatini/Linguini

<i>Smoked Salmon, Green Peas, Chives Lemon cream Sauce</i>	<i>\$9 per person</i>
<i>Chicken Raviolis with parmesan sauce</i>	<i>\$9 per person</i>
<i>Puttanesca (Black Olives, Capers, Garlic, Anchovy, Basil Tomato)</i>	<i>\$8 per person</i>
<i>Grilled Chicken, Asparagus, Tomato basil, Mozzarella</i>	<i>\$9 per person</i>
<i>Grilled Chicken and Pesto sauce</i>	<i>\$9 per person</i>
<i>Shrimp, spinach, Garlic, Oregano Tomato Sauce</i>	<i>\$9 per person</i>
<i>Lasagna Bolognese</i>	<i>\$60 serves 10</i>
<i>Vegetarian Lasagna</i>	<i>\$45 serves 10</i>

Sides Dishes

<i>Grilled Asparagus</i>	\$3
<i>Grilled Vegetable</i>	\$3
<i>Couscous & Chick peas Salad</i>	\$3
<i>Feta Cheese, Olives and Sun dried tomato Orzo Salad</i>	\$3
<i>Black Bean, Cilantro & Corn Salad</i>	\$3
<i>Tomato, Fresh Mozzarella & Basil Salad</i>	\$3
<i>Roasted Potato Salad and Scallions</i>	\$3
<i>Classic Potato Salad</i>	\$3

Hot Sides

<i>Garlic Mashed Potatoes</i>	\$3.25
<i>Parmesan Mash Potatoes</i>	\$3.25
<i>Rosemary Roasted New Potatoes</i>	\$3.25
<i>Potatoes Au Gratin</i>	\$3.25
<i>Baked Macaroni & Cheese Gratin</i>	\$3.25
<i>Asparagus and Lemon risotto</i>	\$3.25
<i>Sautéed Baby Spinach w. Garlic</i>	\$3.25
<i>Roasted Asparagus</i>	\$3.25
<i>Haricot Vert w. Roasted Almond</i>	\$3.25
<i>Homemade Ratatouille</i>	\$3.25

Side Salads

<i>Mixed Green Salad</i>	\$5
<i>Organic Greens, Crumbled Goat Cheese, Candied Pecan, Dried Cranberries, Mission Fig Vinaigrette</i>	
<i>Caesar Salad</i>	\$5
<i>Hearts of Romaine, Homemade Croutons, Parmesan, Homemade Caesar Dressing</i>	
<i>Classic Chopped Salad</i>	\$5.75
<i>Lettuce, Avocado, Tomato, Red Onion, Apple-Smoked Bacon, Blue Cheese Dressing</i>	
<i>Nicoise Salad</i>	\$5.75
<i>Tuna, Hard Boiled Eggs, Potato, String Beans, Olives, Anchovies, Olive Oil and Lemon</i>	

Lunch/Dinner Stations

Ten Person Minimum

Salad Station

\$10.00 per person / includes the following:

*Seasonal Greens, Romaine Lettuce, Baby Spinach, Cilantro, Basil
Shredded Parmesan, Crumble Goat Cheese, Crumble Blue Cheese, Shredded Cheddar
Homemade Croutons, Candied Pecans, Dried Cranberries
Cherry Tomatoes, Cucumber, Onions, Bacon, Chick peas, Corn, Black beans
Ranch Dressing, Blue Cheese Dressing, Homemade Caesar, Figs Vinaigrette, Balsamic
Vinaigrette*

Pasta Station

"Priced Per Person"

<i>Mini Penne, Smoked Salmon, Green Peas, Chives Lemon cream Sauce</i>	<i>\$9 per person</i>
<i>Chicken Raviolis with parmesan sauce</i>	<i>\$9 per person</i>
<i>Penne Puttanesca Black Olives, Capers, Garlic, Anchovy, Basil Tomato</i>	<i>\$8 per person</i>
<i>Penne w. Grilled Chicken, Asparagus, Tomato basil Fresh Mozzarella</i>	<i>\$9 per person</i>
<i>Spaghetti, Grilled Chicken and Pesto sauce</i>	<i>\$9 per person</i>
<i>Orechiette Pasta, Shrimp, spinach, Garlic, Oregano Tomato Sauce</i>	<i>\$9 per person</i>
<i>Lasagna Bolognese</i>	<i>\$60 serves 10</i>
<i>Vegetarian Lasagna</i>	<i>\$45 serves 10</i>

Carving Stations

"Priced Per Person"

<i>Roast Loin of Pork Rubbed in Mexican Spices</i>	<i>/ \$14.00</i>
<i>Roast Tenderloin of Beef, Creamy Horseradish / green peppercorn</i>	<i>/ \$17.00</i>
<i>Whole Rack of Lamb, Mustard and Rosemary crust</i>	<i>/ \$7.50 Per Chop</i>
<i>Seared Rare Ahi Tuna, Asian Barbecue/ Wasabi sauce</i>	<i>/ \$16.00</i>
<i>Salmon in Brioche, Ementhaler Cheese and Spinach, Vermouth Sauce</i>	<i>/ \$13.00</i>

1

¹ Fleur de Lys Catering – Menus- Phone : 1866-737-8963