

# BUFFET GATHERINGS

## SALADS

### *Louise's House Salad*

with avocado lime vinaigrette, red grapes and black olive tapenade

### *Caesar Salad*

with chili crusted pistachios, smoked corn and red bell peppers

### *Alsatian Slaw*

with apples, walnuts, savoy cabbage and dijon mustard vinaigrette  
(great to add baby shrimp)

### *Spinach Salad*

with apples, mushroom and honey mustard dressing

### *Spinach Salad*

with sliced avocado, chili crusted pistachios,  
feta cheese, grilled chicken and house dressing

### *California Slaw*

with vinaigrette and vegetables

### *Winter Salad*

with avocado, ruby grapefruit, blue cheese and walnut vinaigrette

### *Tuscan Olive Salad*

with currants soaked in brandy

### *Vegetable Pasta Salad*

with vegetables and sundried tomato vinaigrette

### *Two Salmon Pasta Salad*

with black and white fettucine and curry dressing

### *Petite Napoleon of Pepper*

crusted goat cheese and roasted red bell peppers

*Seafood Salad*

(your choice: shrimp, crab, crayfish)  
with spicy cayenne dressing

*Chilled Mixed Grill of Vegetables*

tomatoes, beets, artichoke hearts, French green beans, marinated carrots,  
asparagus, hearts of palm

*Minestrone of Summer Fruits in Basil Syrup*

pineapple, strawberries, kiwi and mango

**THE LASAGNES**

*Vegetarian Lasagne*

with spinach, zucchini and smoked corn

*Shrimp, Crab or Lobster Lasagne*

with piquillo pepper bechemel and vermouth sauce

*Quail and Veal Lasagne*

with many mushroom sauce

**CHICKEN ENTREES**

*Pan Seared Chicken Breast*

with jalepeno cheese, pico de gallo, sliced avocado,  
and our special colonial Mexican rice

*Chicken with Reisling Sauce*

butternut squash, green beans and peas (Coq au Reisling)

*Chicken in a Red Wine Sauce*

with new potatoes, red peppers, baby onions and peas (Coq au vin)

*Pecan Fried Chicken*

*Tuscan Roasted Breast of Turkey*

## **FISH ENTREES**

### **Seafood Paella**

with saffron rice

### **Side of Citrus Salmon**

with citrus vinaigrette

### **Side of Scottish Salmon**

with creamy cepes sauce topped with crispy mushrooms

### **Salmon Wellington**

Salmon, hard boiled egg, spinach and sauteed onion wrapped in puff pastry

### **Pan Seared Scallops**

with lemon grass beurre blanc and black olive tapenade  
(Special european caviar is great with this dish)

### **Butter Poached Lobsters**

### **Chilean Sea Bass**

### **Hawaiian Mong Choong or Tuna**

(special orders from Hawaii)

## **BEEF, LAMB AND DUCK**

### **Tea Smoked Duck**

### **Asian Pork Tenderloin**

### **Beef Wellington**

### **Whole Rosted Tenderloin of Angus Beef**

with roquefort sauce or porcini mushroom sauce

### **Bordeaux Slow Roasted Short Ribs**

### **Three Hour Roasted Brisket**

Southwestern French style with Rhone wine and sauteed prunes

*Rack of Lamb*

**SIDES**

*Dauphinoise Scalloped Potatoes*

*Gratin of White Potatoes, Sweet Potatoes and Butternut Squash*

*Herb Roasted Vegetables*

Yukon gold potatoes, red onions and butternut squash

*Colonial Mexican Rice*

*Sauté of Seasonal Vegetables*

*Spinach or Saffron Mashed Potatoes*

**SOUPS**

*Seasonal Soups*

tomato dill, three pumpkin Mexican pepper, etc.

*Bistro Corn Chowder*

*Lobster Bisque*

**DESSERTS**

Please choose the [Desserts](#) menu.