**Ocean Delight Buffet $40**

Vichyssoise (cold, rich Potato and Leek Soup)

Hearty Bitter Greens with blanched Baby Bok Choy, Asian Pear, Sweet Heirloom Tomatoes, Toasted Almonds, and Wild Herb Vinaigrette

Roasted Eggplant, Onions, Asparagus and Red & Yellow Peppers

Tuna Niçoise with Haricots Verts, Chopped Eggs, Olives, Fresh Herbs, Onion, and Olive Oil

**Entrées**

Tuscan Chicken: Garlic and Herb Marinated Statler Chicken Breast, presented with blistered Tomato and Olive Compote

Slow Roasted Marinated Pork Loin with Sweet and Spicy Pepper, Mango, and Pineapple Tequila Relish

Stuffed Flounder with Jumbo Lump Crab, Spinach, and Corn Cream

Herb-roasted Tricolor Potatoes

Buttered Golden Beets and Carrots with Tarragon Honey

Artisan Breads with Butter

**Dessert Table**

Lemon Tart

Crenshaw Melon Parfait

Berry Roulade

Chinese Doughnuts

Blueberry Almond Phyllo Purse

Chocolate Banana Tart

Peach Cobbler

Mango and Lychee Gelée

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**Sea Breeze Served Plate $27.00**

Artisan Breads with Butter

**Appetizer: choose one pair**

- Citrus-cured Salmon Gravlax with Roasted Yellow Pepper Flan and Shaved Fennel Salad with Orange Chive Cream

- Grilled Vegetable Tower with Warm Cheese Fritter and Mission Figs Purée and Butter Lettuce

**Entrée: choose one**

- Spiced Citrus Breast of Chicken on a Savory Pear and Onion Tart, served with Summer Asparagus, Roasted Red Pepper, and Lime Jus

- Thyme-marinated Grilled New York Strip, served with Crushed Tricolor Roasted Potato, Butter-poached Golden Beets and Carrot, and Black Peppercorn Jus

- Roasted Halibut topped with New York State Apple Chutney and served with English Pea Flan, Ratatouille, and chilly infused Citrus Reduction

**Dessert Table**

Key Lime Panna Cotta

Mango and Passion Fruit Mousse Parfait

Chocolate and Almond Cupcake

Crenshaw Melon Parfait

Berry Roulade

Chocolate Banana Tart

Peach Cobbler

All menus can be customized to meet your needs or budget.