

BIRTHDAY DINNER BUFFET

PASSED

SMOKED CRAB FINGERS

green onion, peppers, lemon butter

BAHN MI MEATBALLS

beef & pork, pate, cucumber, red onion,
hoisin, cilantro, baguette

CHICKEN EMPANADAS

sherry, red pepper, creamy cilantro sauce

CAPRESE PIPETTEES

grape tomato, mozzarella, basil consommé

LAMB LOLLICHOPS

peruvian aji panca chili

BUFFET

POTATO CHIP PLANKS

onion dip & guacamole

CRUDITE MODERNE

carrot, cauliflower, radish & snap peas with
horseradish – basil pesto, smoked paprika hummus & hazelnut romesco

CHEESE BOARD

vacharin goat cheese, gorgonzola blue & manchego with quince paste,
fig preserve, almonds, candied walnuts, sesame crackers & baguette

ROMAINE SPEARS

raspberry, yogurt - dill vinaigrette, sesame & almond crunch

LEBANESE FAJITAS

chicken shwarma, beef kofta, peppers & onion, mint pico de gallo,
& tzatziki with pita & warm flour tortilla

BEEF TENDERLOIN SLIDERS

red pepper remoulade, pickled onion, lettuce, potato rolls

DESSERT MINIS

CHURRO STYLE BEIGNETS

with chocolate fondue

MAPLE BOURBON TRES LECHE

CHOCOLATE TRUFFLES

ASSORTED MACARONS