



BUFFET DINNER OPTIONS

Buffet I

Includes two entrees, one salad, starch, vegetable, dinner rolls & butter

Citrus Sage Roasted Turkey Breast, jus

Herb Roasted or Grilled Chicken Breast

Fire Roasted Pineapple Salsa or Bourbon BBQ Sauce

Mango Glazed Chicken Breast, Mango Chili Salsa

Chicken Piccata with Lemon Butter and Capers

Blackberry Balsamic Boneless Breast of Chicken

Five Spice Boneless Breast of Chicken, Apricot Cranberry Chutney

Boneless Chicken Breast, Black Pepper Butter Sauce

Blistered Corn, Red Onion and Red Pepper Garnish

Pan Seared Chicken Breast, Poblano Cream Sauce

Pan Seared Chicken Breast, Lemon Herb Beurre Blanc

Pan Seared White Fish, Pico de Gallo, Cotija Cheese and Cilantro

Crab and Scallop Stuffed Sole, Lemon Sauce

Garlic Butter Cajun Cod

Carved Herb & Garlic Crusted Baron of Beef

Red Wine Shallot Demi-Glace & Chive Horseradish Cream

Brown Ale Hickory Smoked Beef Brisket, Horseradish Aioli

**House Smoked Pulled Pork (or Chicken) Blackberry BBQ Sauce &
Carolina BBQ Sauce**

Carved Brown Sugar & Citrus Maple Glazed Ham

Herb Roasted Pork Loin, Apple Sage Sauce OR Grilled Peach Chutney

Bacon wrapped Pork Loin, Pear Compote, Balsamic Reduction

Grilled Portobello Mushrooms on Bed of Garlicky Spinach

Served with Roasted Vegetables, toasted Pecan Cous Cous

**Penne Pasta with Asparagus, Shaved Parmesan and Roasted Grape
Tomatoes**

Tossed in Spicy Alfredo topped with Arugula

Buffet II

**includes two entrees, one salad, starch, vegetable, dinner rolls &
butter**

**Golden Seared Stuffed Chicken Breast, Spinach, Artichoke Hearts,
Panko, Parmesan Cream Sauce**

**Chicken Lorraine Stuffed with Bacon and Swiss, Light Béarnaise
Sauce**

Chipotle Peach Glazed Boneless Breast of Chicken

**Balsamic Marinated Grilled Chicken Breast, Granny Smith Apple
Gremolata**

Pesto, Goat Cheese Chicken Breast, Brandy & Golden Pear Coulis

**Caramelized Shallot, Spinach & Feta Stuffed Chicken Breast, Tomato
Pepper Jam**

**Stuffed Chicken Breast with Goat Cheese, Spinach, Sundried
Tomatoes, Roasted Garlic Sauce**

**Sweet Honey, Thyme, Apricot Glazed Chicken Breast, Balsamic Red
Zinfandel and Sweet Onion Confit**

**White Fish stuffed with Creamed Spinach and Artichoke, White Wine
Cream Sauce, garnished with Golden Bread Crumbs and Fresh Basil**

Mustard & Panko Crusted Mahi Mahi, Citrus Beurre Blanc

Spicy Chili Garlic Golden Trout

Whiskey Ginger Grilled Salmon

**Grilled Marinated Flank Steak, Red Wine Demi-Glace, Pink
Peppercorn Sauce**

Grilled Coffee Rubbed Flank Steak, Coffee Bourbon Sauce

**Chef Carved Garlic & Pepper Crusted New York Strip Loin,
Horseradish Cream Sauce, Peppercorn Sauce**

Chef Carved Herb Roasted Beef Tenderloin

**Chive Horseradish Cream, Dijon Cabernet Reduction or Mushroom
Demi-Glace**

Jalapeno Popper Pork Loin Roulade

Smoked Pork Tenderloin, Black Raspberry Mustard Sauce

**Spinach, Garlic and Pine nut Parcels with Sundried Tomato Sauce an
Balsamic Syrup**

**Basmati Rice with Cashews, Edamame and Currants Topped with
Spinach and Tofu Masala**

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