

DINING IN CATERING, INC.

BILL BONEY CHEF- OWNER [REDACTED]

[REDACTED] www.diningincateringinc.com

PROFESSIONAL CATERING FOR ANY EVENT
IN THE JACKSON HOLE REGION
&
THE WILDWOOD ROOM "THE VALLEY GATHERING PLACE"
VICTOR, IDAHO

PERSONALIZED MENUS
AMERICAN ECLECTIC - ETHNIC - CLASSIC CUISINES
LOCAL, ORGANIC, AND VEGETARIAN

Chef Bill Boney first came to the Tetons in 1986, fresh from studying at the Culinary Institute of America in Hyde Park, New York. He skied, managed kitchens in Jackson Hole, and was personal chef for Laurence Rockefeller and family for six years before starting his own catering business in 1993.

With twenty years experience, Dining In Catering has grown into a full time, full service operation serving the largest and most prestigious groups in Jackson Hole, Teton Valley, and beyond.

Dining In Catering's success is attributed to personal attention to each client's event offering delicious creative menus, performing in challenging locations, and efficiently serving groups large and small in a professional manner.

Bill and his friendly crew continue to define professional catering throughout the Jackson Hole region.

Some of our perennial clients and friends:

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|---|---------------------------------|
| Alpenglow Farm..... | Blue Flax Farm |
| Cushman & Wakefield Global Real Estate..... | Dunn and Son Black Angus Ranch |
| Family Safety Network..... | Friends of the Teton River |
| Grand Teton Music Festival..... | Huntsman Springs |
| Jackson Hole Chamber of Commerce..... | Taste of the Tetons |
| Jackson Hole Land Trust..... | Jackson Hole Therapeutic Riding |
| Jackson Hole Wine Auction..... | Journeys School |
| Net Jets..... | Slow Food In The Tetons |
| Snowdrift Farm..... | St. Johns Hospital |
| Tayloe Piggott Gallery..... | Teton Valley Hospital |
| Teton Regional Land Trust..... | Teton Springs Resort |
| Teton Valley Trails and Pathways..... | Trout Unlimited |
| Valley Advocates for Responsible Development | |
| Western Design Conference, Jewelry and Fashion Show | |

Judy and Dick Agee
Clayton Andrews
Deanne and Al Baldwin
Rep. Ruth Ann Petroff and Mayor Mark Barron
Carol and Peter Coxhead
Jean and Dr. Jim Crabtree
Jeanie and John Cushman
Christie and Lou Cushman
Kaye and Dr. Harold Dunn
Lynn and Foster Friess
Julia and JJ Healy
Saxon and Stephan Koch
Sally and Jim Otto
Lynn Wolfe and Mayor Dan Powers
Jane and Nelson Schwab
Georgie Stanley
Margot and Paul Von Gontard
Christy Walton
Lafon and Bill Ward
Susie and David Work

PRICING DETAILS

Parties are priced on an individual basis to take into consideration aspects that are unique to each event.

Dinner menus typically range in price from \$55 to \$120 per guest

MENU PRICE QUOTES INCLUDE:

All china, glassware, silverware and service equipment

Service crew

Set up and clean up

Transport costs

MENU PRICE QUOTES DO NOT INCLUDE:

Bar stock

Bar service fee

Sales tax @ 6%

Gratuuity @ 20%

BOOKING A DATE WITH DINING IN CATERING:

A non refundable deposit of 50% of the estimated cost of catering the event will be requested in order to confirm the services of Dining In Catering, Inc.

SUMMER SEASON DINNERS

Hors d' oeuvres

Grilled lemon chicken and olive skewers with roasted pepper vinaigrette

Smoked trout and goat cheese on crisp apple slices

Bison sausage, dried cherry and gorgonzola crostini

Phyllo baskets with Mediterranean veggie filling

Watermelon – lime soup shooters

Dinner Service

Jackson Hole artisan breads and dinner rolls with rosemary-pepper butter
rosettes

First course

Grilled Copper River Alaska salmon filet with huckleberry-peppercorn relish
on forbidden rice

Second course

Mixed organic garden greens salad with sliced red pears, shaved Idaho
manchego cheese and crunchy spiced pecans

Entree

Grilled Idaho elk medallions with Jack Daniels flambéed morel and oyster
mushrooms

Roasted fingerling potatoes with rosemary, thyme and parsley pesto
Grilled asparagus, colorful bell peppers & julienne carrots bouquet

1

Hors d' oeuvres

Grilled lamb, dried apricot and bacon skewers with citrus BBQ glaze
Spicy bison emapanadas with chipotle sour cream

Chorizo quesadilla pinwheel slices
Tequila shrimp tostaditas
Chilled melon skewerettes with honey and lime
Roasted pepper, avocado and corn taquitos

Dinner Service

First course

Blue corn tamales with avocado cream

Second course

Mixed garden greens with cucumber, avocado, jicama and blood orange
vinaigrette

Entrée selections

Spicy Tucson grilled chicken breasttopped with a spicy-tangy marinade,
sizzled tomatillo and mango salsa

Southwest spice rubbed tri tip steak .. grilled, sliced and served with sizzled
colorful peppers, cilantro, diced fresh tomatoes and Wildwood Steak Sauce

Colorful grilled summer vegetable array with ancho chile aioli

Hors d' oeuvres

Bison sausage, dried cherry and gorgonzola crostini

Teton Valley tomato, basil and goat cheese crostini
Grilled duck breast slices on brioche toast rounds with tangy apricot relish
Rabbit and rattlesnake sausage slices on crostini with sundried tomato aioli
Bacon wrapped dates with balsamic vinegar reduction for dipping

Dinner Service

Artisan dinner Breads & butter rosettes by 460 bakery

First course

Grilled duck breast on creamy morel mushroom polenta

Second course

Mixed garden greens salad with heirloom tomatoes, Lark's Meadow farmstead aged sheep's milk cheese and balsamic vinaigrette dressing

Entrée

Grilled pancetta wrapped bison tenderloin steak with smoked tomato peppercorn sauce

Dauphinoise potatoes

Sautéed haricot verte and julienne carrots with spiced almonds

3

Hors d' oeuvres

Crispy Bacon wrapped dates with balsamic vinegar reduction for dipping

Bite size fillo baskets with hummus and sun dried tomato filling

Chilled shrimp on tender brioche toasts with lemon-basil aioli

Aged cheddar and crab gougeres

Smoked salmon and cucumber cream cheese on rice crackers

Dinner Service

Organic artisan dinner rolls baskets and herb butter rosettes

First course

Vichyssoise

Second course

Mixed garden greens salad with heirloom tomatoes, angel hair sliced golden beets Lark's Meadow farmstead cheese and balsamic vinaigrette dressing

Entrée Selections

Herbs de Provence chicken breast with champagne cream sauce

Sautéed venison tenderloin medallions with Chassuer sauce

Served with.....

Duchess potato ~ asiago cheese and rosemary

Summer garden vegetable medley

Hors D' Oeuvres

Smoked trout, goat cheese and cucumber on brioche toasts

Parmesan crisps with fig and proscuitto topping

Warm phyllo cups with Asiago cheese and Greek olive filling

Grilled elk sausage with horseradish sour cream
On puff pastry crisps

Dinner Service

First course

Grilled Alaska Halibut filet on a bed of warm baby spinach with champagne
beurre blanc

Second course

Garden greens with heirloom mini tomatoes, shaved manchego cheese and
sherry vinaigrette

Entree

Tournedos Rossini

Sautéed haricot vert and julienne carrots with toasted almonds

Duchesse potatoes

Hors d'oeuvres

Grilled artichoke heart, olive and pepper skewers with minced olive aioli

Grilled duck breast slices with apricot relish on walnut rye croustades

Crostini melts with brie and minced pear

Prosciutto wrapped cantaloupe with balsamic reduction

Dinner Service

First course

Baby romaine greens salad with shaved manchego, nectarine slices and champagne dressing

Entree

Grilled Alaska halibut filet with Jicama-lime salsa

Blue corn tamales with chiptle avocado cream

Grilled heirloom tomatoes & zucchini

Hors d' oeuvres

Chile rellano bites

Tuna tartare with ginger, lime and wasabi in wonton cups

Indonesian pork meatballs and cucumber relish in lettuce cups

Dinner service

First course

Grilled lemon and mint lamb kebobs on a bed of tabbouleh

Second course

Arugula and spinach salad with toasted pine nuts, minced figs and goat cheese medallions

Entrée

Zippy grilled chicken breast “Hibachi Style” flavored with mirin, soy sauce, rice vinegar, five spice and black bean paste
Served over grilled long beans, peppers and veggie fried rice

Hors d’ oeuvres

Lemon Thyme chicken, minced dried apricot and feta puff pastry bites

Phyllo baskets with manchego cheese, morel mushroom filling

Parmesan crisps topped with oyster mushrooms, chives and sour cream

Pancetta wrapped artichoke hearts with minced olive aioli

Buffalo sausage crostini with rosemary aioli

Dinner service

First course

Moules A la Normade Mussels in white wine cream sauce

Second course

Garden greens and arugula with goat cheese medallions, toasted pine nuts,
sliced fresh figs and sherry vinaigrette

Entree Selections

Poulet Roti aux Herbs De ProvenceHerbs De Provence rubbed roasted
chicken

Steak Au Poivre VerteSliced beef tri tip with green peppercorn cream
sauce

Carottes Roties Bebe Roasted Baby Carrots

Roesti potatoes..... Golden brown potato pancakes

8

Hors d' oeuvres

Grilled lamb picadors with Malbec wine reduction

Manchego and tapenade crostini

Pheasant sausage, goat cheese and minced apple in puff pastry

Lemon chicken, spinach and feta phyllo tartlets

Parmesan crisps topped with oyster mushrooms, chives and sour cream

Buffalo sausage crostini with rosemary aioli

Dinner Service

Artisan rolls and butter rosettes

First Course

Teton Valley organic mixed greens with San Ignacio cheese, marinated strawberries and ficelle croutons

Entrée

Pancetta wrapped filet of beef topped with two grilled jumbo prawns and sherry- peppercorn sauce
Grilled asparagus spears and colorful array of bell peppers with marinated fig slices

Duchesse potatoes laced with Argentine Sardo cheese and fresh herbs

Dessert

Cinnamon and cocoa dusted phyllo baskets with crème fraiche and summer berries

Hors d' oeuvres

Sizzled halloumi cheese and currant preserves on croissant pinwheels

Grilled tequila shrimp with mango cocktail sauce

Idaho smoked trout and Humboldt fog cheese on baguette slices

Bison sausage and pepper skewers with Chimichurri sauce

Dinner Service

First Course

Lemon and olive oil rubbed Alaska halibut with salsa Catalonia

Second Course

Spinach salad with raspberries, spiced pecans and goat cheese croutons

Entree

Roast rack of Australian lamb... rosemary and Dijon rubbed served with mint
pesto

Sautéed asparagus, grilled colorful peppers with figs and Italian parsley
Yam and russet potato gratin

Hors d' oeuvres

Smoked trout and herb goat cheese on crisp apple slices

Grilled elk sausage skewers with brown ale honey mustard

Teton forest morel mushroom crostini

Asian marinated scallops and mango in endive leaves

Stationary

Imported and regional artisan cheeses display station with cocktail breads, crackers, grapes and sliced apples

Dinner Service

First course

Chilled pea soup with crème fraiche & lemon thyme

Second course

Heirloom tomato Caprese salad

Entrée

Rocky Mountain Bison tenderloin with sautéed forest mushrooms, roasted colorful peppers and caramelized shallots in a rich peppercorn demi glace

Twice baked baby red potatoes with pancetta and gorgonzola

Haricot verte, baby carrots and white asparagus spears

11

Hors d'oeuvres

Asian vinaigrette ceviche scallops in wonton cups

Grilled venison loin slices with lingonberries on rye croustades

Smoked duck and apple chutney on croissant pinwheels

Tandoori spice marinated lamb satay with coconut ginger dipping sauce

Petite phyllo baskets with minced fig, quince paste and manchego cheese
filling

Shooters of chilled gazpacho
Parmesan choux puffs with hummus and artichoke heart filling

Dinner Service

First Course

Teton Valley organic mixed greens with toasted pine nuts or spiced pecans,
pears & apples

Seven grain rolls, Olive bread, Focaccia & Raisin-walnut rolls

Entrée Selections

Grilled Idaho Elk New York strip loin steaks with sautéed Teton Valley
morel and oyster mushrooms

wild rice, barley and wheat berry pilaf with currants and herbs de Provence

sauteed asparagus spears and colorful grilled peppers with caramelized
shallot and fig sauce

OR

Puff pastry veggie Wellington

Oyster and morel mushroom, grilled peppers, zucchini Served with roasted
pepper coulis

Dessert

Lemon mousseline and dark chocolate slices

12

Hors d' oeuvres

Cheese and Salumi platters, artisan breads, olive oil, nice olives and
marinated peppers

Jack and veggie stuffed jalapeno poppers --- aka Mi Casa Mice
Served with cilantro sour cream dip

Kielbasa en croute bites – slices from the big MC served with a zippy
mustard dip

Asparagus and fontina phyllo baskets

Smoked trout, apple, pepper, caramelized shallot and dill cream cheese
crostini

Grilled Idaho elk skewerettes with chimichurri baste

Dinner Service

First Course

Summer garden greens salad with goat cheese and marinated strawberries

Grill roasted beef tenderloin with mountain berry salsa

Cedar plank smoked Alaska salmon basted with rice vinegar, juniper, brown
sugar and minced onion

Grilled summer veggies array – zucchini, colorful peppers & carrots

Wild rice, barley and wheat berry pilaf with toasted pecans, lemon and fresh
minced herbs

Hors d' oeuvres

Chilled Shrimp with traditional cocktail sauce and Thai dipping sauce

Elk sausage and provolone skewers with balsamic reduction

Smoked trout, apple and goat cheese crostini

Gruyere and pancetta puffs

Pear and brie phyllo cups

Spicy bison in corn cups

Dinner Service

Dinner bread and family style butter rosettes at each table

First Course

Sautéed lemon-pepper scallops tossed with farfalle and herb vinaigrette

Second Course

Tomato- mozzarella salad with spinach, basil, extra virgin olive oil and balsamic vinegar

Entrée selections

Grilled beef tenderloin with whiskey mushrooms

Grilled catch of the day fresh fish – Alaska salmon wrapped in bacon with bourbon glaze

Dauphinoise potato

Sautéed vegetable medley..... broccoli, colorful bell pepper strips, cauliflower and Brussels sprouts

14

Hors d' oeuvres

Alaska salmon caviar, blini and crème fraiche

Bison sausage crostini with red pepper pesto

Elk carpaccio & dried cranberry aioli on brioche croustades

Thai chicken satay with peanut sauce

Dinner Service

First Course

Angel hair pasta with smoked salmon and lemon caper cream

Second Course

Grilled Portobello caprese salad

Entrée

Grilled lamb loin medallions with rosemary laced pesto

Au gratin potatoes with roasted garlic and gruyere

Grilled asparagus with béarnaise

Hors d' oeuvres

Artisan cheeses and breads, olive oils and vinegars array, sundried tomato pesto, tapenade

Grilled veggie and tofu spring rolls with Vietnamese dipping sauce array

Sesame shrimp and miso cabbage in wonton cups

Dinner Service

First course

Chilled heirloom tomato and fines herbs soup shooters

Second course

Wheat berry and apple salad with mache, roasted peppers, caramelized shallots and maple vinaigrette

Entrée Selections

Grilled duck breast with forest mushroom risotto

Grilled Argentine style skirt steak with Chimichurri sauce

Sautéed leafy greens and pepper confetti

Hors d' oeuvres

Sweet potato puffs with grilled sea bass filling

Grilled lamb sausage skewerettes with cherry and mint glaze

Thai chicken bites on sesame-rice cakes

Manchego cheese crisps with tapenade

Dinner Service

Artisan dinner rolls and roasted pepper butter rosettes

Crisp garden salad greens with farmstead aged gouda, strawberries and cucumbers ... lemon vinaigrette

Entrée

Gaucha style grilled tenderloin steak topped with grilled jumbo prawns and Chimichurri sauce

Roasted purple potatoes and yams with fresh herbs

Sautéed baby carrots, asparagus spears and mini rainbow pepper rings

Dessert

Phyllo baskets with mascarpone cream and fresh summer berries

17

Hors d' oeuvres

Seared foie gras canapés with dried cherry relish

Crimini mushrooms with aged gouda, crab and spinach filling

Grilled duck, pancetta and yam skewers with balsamic syrup

Dinner Service

First Course

Korean pork spring rolls shredded veggie slaw

Second course

Chilled melon soup with mint and lime

Entrée

Grilled Ahi tuna filet with citrus, cashew & cilantro pesto

Stirfried summer squash, orange peppers and long beans

Forbidden rice pilaf

Dessert

Coconut cream tartlets

18

Hors d' oeuvres

Proscuitto wrapped chicken bites with basil aioli

Venison sausage and pepper skewers basted with brown ale mustard

Smoked Idaho trout and halloumi cheese on walnut rye crostini

Grilled lamb skewers with mint salsa

Dinner Service

First course

Crispy crab cakes with spicy slaw and lemon aioli

Second course

Spinach and butter lettuce salad with fresh figs and brie croutons

Entrée Selections

Seared scallops with champagne beurre blanc

Grilled bison tenderloin with grilled heirloom tomato Choron sauce

Served With

Sautéed sugar snap peas and grilled peppers

Parmesan and rosemary mashed potato towers

Hors d' oeuvres

Aged gouda macaroni and cheese cups

Tapenade on pita chips

Tuna, veggie and avocado nori rolls

Gruyere, proscuitto and thyme gougeres

Dinner Service

First Course

Artisan dinner roll assortment... chive and peppercorn butter rosettes

Arugula and spinach salad with marinated artichoke hearts, yellow taxi
tomatoes and angel hair sliced beets

Second course

Portabello mushroom ravioli with morel mushroom cream, shaved parmesan
and fresh basil

Entrée

Grilled filet of sea bass with salsa Catalonia style
Rainbow baby carrots and haricot verte
Dauphinoise potatoes

Dessert

Graeter's ice cream sundae bar, truffles, chocolate dipped strawberries

20

BUFFET DINNERS

BUFFET #1

Hors d' oeuvres

Roasted tomato and goat cheese crostini

Smoked salmon, cucumber and dill phyllo baskets

Grilled duck breast and apple chutney on walnut rye croutons

Buffet Dinner

Fresh summer fruit salad

Mixed greens salad with toasted pecans, dried cranberries, sourdough
croutons and gorgonzola cheese

Farfalle pasta salad with Greek olives, sundried tomato, roasted peppers.
Basil and feta cheese

Corn on the cob with chili cilantro butter

Spicy cowboy campfire beans

Mashed red potatoes with buttermilk and sour cream

Spicy tangy Tucson style Barbecue chicken

Slow smoked hickory pork ribs

Grill roasted Black Angus New York Strip with Wildwood Steak sauce

Dessert

Warm apple pie with cinnamon whipped cream
Peach cobbler with caramel sauce

BUFFET #2

Hors d'oeuvres

Bacon wrapped shrimp with lemon and basil

Grilled olive and focaccia skewers

Tuscan white bean crostini

Buffet Dinner

Garden greens salad with julienne veggies, shaved parmesan cheese
and lemon vinaigrette

Pork tenderloin, apricot and red potato kebobs with tangy dried cherry relish

Skirt steak, red bell pepper and mushroom kebobs with whiskey- peppercorn
butter

Coconut chicken skewers with spicy Thai grilling baste

Grilled salmon filet with citrus bbq glaze

Dessert

Deep chocolate torte with mocha whipped cream

BUFFET #3

Hors d' oeuvres

Morel mushroom and goat cheese phyllo baskets

Venison sausage and artichoke heart picadors

Buffalo tenderloin and rosemary aioli crostini

Fresh mozzarella, basil and olive skewerettes

Buffet Dinner

Arugula and spinach salad with
toasted pine nuts, minced figs and halloumi cheese
champagne vinaigrette

Grilled pancetta wrapped elk loin steaks with grilled pepper demi glace

Filet of sea bass with salsa Catalonia

Dauphinoise potatoes

Glazed petite carrots and patty pan squash

Dessert

Huckleberry cobbler with vanilla ice cream

BUFFET #4

Hors d'oeuvres

Grilled lamb chops with pomegranate salsa

Lobster Thermidor beggar's purses

Sweet and spicy Peruvian pork and manchego in corn cups

Lemon chicken and mango aioli lettuce wraps

Sweet and sour duck satay

Pheasant sausage and apple chutney on brioche toasts

Coconut shrimp with firecracker dipping sauce

Scallops with ginger and lime on wonton crisps

Buffet Stations Dinner

Bacon wrapped grilled elk medallions with whiskey mushrooms

Grilled Alaska Halibut with citrus salsa

Grilled veggie kebobs

Artisan and imported cheeses display

Pommes frites station

Piping hot crisp French fries with truffle oil, fresh minced herbs and parmesan cheese

Dessert

Lemon cream cake with mascarpone mousse and fresh berries

BUFFET #5

Hors d' oeuvres

Spicy Tandoori chicken, minced fig and feta phyllo tartlets

Crostini with grilled shrimp and cilantro-cashew pesto

Manchego, apple and proscuitto cigarettes

Buffet Dinner

Mixed crisp greens salad with heirloom tomatoes, angel hair cut golden beets
and sunflower sprouts balsamic vinaigrette dressing

Summer melon, honey and mint salad

Hummus, pita chips and fresh veggies

Chilled fingerling potatoes tossed with fresh herbs, extra virgin olive oil and
sea salt

Grilled skirt steak topped with grilled peppers and Maytag blue cheese

Chilled filet of Alaska King salmon with cucumber, cherry and lemon yogurt
sauce

Dessert

Summer berries shortcake and crème anglaise

BUFFET #6

Hors d' oeuvres

Tequila lime shrimp with chipotle cilantro aioli

Parmesan crisps with morels and sour cream

Grilled chicken and pineapple satay with spicy mango salsa

Pancetta wrapped artichoke hearts with minced olive gremolata

Shrimp and scallop ceviche in lettuce leaves

Plated Salad

Baby romaine and butter lettuces with cambazola, pine nuts, rainbow beets
and dried cherry dressing

Dinner Buffet Stations

Peppercorn beef filet with béarnaise and crab claw topping

Roasted red potatoes with mellow garlic, parmesan, chives and rosemary

Grilled asparagus and tomatoes

Lemon and olive oil rubbed filet of Alaska halibut with salsa Catalonia

Couscous with toasted almonds and currants

Sizzled summer squash and julienne carrots with Italian parsley

Grilled duck and apricot skewers

BUFFET MENU #7

Hors d' oeuvres

Cappicolla, spinach and smoked mozzarella mushroom caps

Grilled venison sausage and apple skewers with honey mustard

Tuscan style wild boar ribs

Oyster Bloody Mary shooters

Buffet Dinner Stations

Lox style salmon and Alder smoked Alaska salmon filets

Sourdough and rye baguette slices, mustard array, capers, lemon, sour cream
and cherry-cucumber relish

Grilled jumbo peel and eat shrimp

Cocktail sauce, remoulade, Jamaican jerk mango salsa

Argentine style flank steak with Chimichurri sauce

Home grown Teton Valley green salad with balsamic strawberries

Grilled peppers and haricot verte salad

Dessert

Dark chocolate fountain with fresh fruits, animal crackers, pretzel sticks and
marshmallows

BUFFET MENU #8

Hors d' oeuvres

Grilled duck and veggie spring rolls with Thai pesto

Chorizo quesadilla pinwheels

Artichoke and crab crostini

Buffet Dinner

Heirloom tomato caprese salad with arugula and focaccia croutons

Tuscan style five bean salad

Greek pasta salad

Bison short ribs with Dijon BBQ baste

Grilled lemon and herb chicken breast with roasted red pepper pesto

Grilled Idaho trout filet with caramelized Vidalia onions and balsamic vinegar reduction

Dessert

Huckleberry-nectarine shortcake with maple whipped cream

BUFFET MENU #9

Hors d' oeuvres

Smoked trout and goat cheese on crisp apple slices

Curry spiced chicken phyllo baskets

Basque style grilled lamb skewerettes with spicy mint-cherry pesto

Gruyere and morel gougeres

Buffet Dinner

Garden bounty Greek salad with Heirloom tomatoes, marinated olives and
artichoke hearts & pine nuts

Artisan bread and rolls, butter rosettes and EVOO

Cedar plank grill smoked Alaska salmon with roasted pepper relish

Grilled pork loin medallions
Picatta style

Sautéed haricot verte and julienne carrots with toasted almonds

Wild rice and barley pilaf

Dessert
Mocha cream torte

BUFFET MENU #10

Hors d' oeuvres

Grilled elk sausage, potato and olive picadors

Sizzled mussels with lemon and white wine on the half shell

Caprese crostini

Endive leaves with goat cheese and minced veggie filling

Buffet Dinner

Classic Caesar salad

Ravioli salad with spinach and arugula

Grilled lamb medallions with herbes de Provence, crispy pancetta and tart
cherry gastrique

Oyster mushroom, spinach and brie stuffed chicken breast with chardonnay
beurre blanc

Russet potato and yam gratin

Grilled asparagus and roasted peppers

Dessert

Honey and lemon panna cotta with balsamic strawberries