

Buffet Dinner

Minimum 25 persons

Ruby Option

Two prepared Salad
One Starter
Two Main Courses
Two Garnishes
Two Deserts
Bread Selection
Coffee and tea

\$ 30.00

Sapphire Option

Vegetables variety to prepare your own Salad
Three prepared Salad
Two Starters
Three Main Courses
Three Garnishes
Three Deserts
Bread Selection
Coffee and tea

\$ 33.00

Emerald Option

Five prepared Salad
Three Starters
Four Main Courses
Three Garnishes
Five Deserts
Bread Selection
Coffee and tea

\$ 37.50

Salad

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| Natural salad bar (tomatoes, varied lettuces, cucumber) | Crisphead lettuce with blue cheese, walnuts, croutons and Dijon Mustard dressing |
| *** | *** |
| Sea food salad “anger of the sea”(basmati rice, miring, seafood, and ginger) | Smoked duck salad with green beans, pine fruits and raspberries dressing |
| *** | *** |
| Marinated cherry tomato and goat cheese in panko crust | Roasted beef tenderloin with creamy chipotle dressing |
| *** | *** |
| Lettuce, green apple, seeds and smoked salmon salad with a dill dressing | Shrimp tabule with mint dressing |
| *** | *** |
| Asparagus, Potobello mushroom, Parmesan cheese and dry tomatoes | Spinach, mushroom, pear and Parmesano cheese salad |
| *** | *** |
| Caesar salad | Heart of palm and chicken teriyaki salad |
| *** | *** |
| Dill bulb with crab meat and citrus fruit salad | Mini bonconccini cheese marinated with pesto and tomatoes |

Starters

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| Seafood salad | Paté with its garnishes (onions, pickles and mustard) |
| *** | *** |
| Beef Carpaccio with marinated mushrooms and Parmesano cheese | Tuna Fish Carpaccio with chive |
| *** | *** |
| International cold cuts (Serrano Ham, Salami, Turkey ham, Roast beef) | Smoked salmon with its garnishes |
| *** | *** |
| International and national cheese platter | Grilled Vegetables antipasto |
| *** | *** |
| Acapulco style mixed “ceviche” (raw fish cooked in lemon) | Classic tilapia “ceviche” (raw fish cooked in lemon) |

Main Courses

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| Salmon filet in an herbs crust with Chablis sauce *** | Sea bass filled with shrimps in Lobster sauce *** |
| Tilapia (white Fish) with pink pepper sauce *** | The ying yang of Salmon and Sea bass in lemon and butter sauce *** |
| Seafood Quenelle with Nantois Sauce *** | Pork tenderloin with a mustard sauce *** |
| Ricotta and Spinach stuffed Chicken supreme with saffron cream *** | Duck Breast with Honey and balsamic sauce *** |
| Turkey medallions with Mushroom and Sherry sauce *** | Turkey Breast filled with chestnut with Brandy and aromatics Herbs Sauce *** |
| Land and sea skewers with sauvignon sauce *** | Chicken breast in a herb crest with white wine sauce *** |
| Beef tenderloin with Porccini Mushroom sauce | Chicken Ballotine with prune and dry fruits in a prune sauce |

Garnishes

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| Mixed Vegetables with the Mediterranean herbs *** | Potatoes Gratin Dauphinois *** |
| Potato "Barny" (with an almond crust) *** | Macaire potatoes with shive *** |
| Potato Gnocchi with tomato and mushrooms *** | Mushrooms, cherry tomatoes, sweet pepper and onions skewer *** |
| Pilaf Rice with almonds and Parmesano cheese *** | Potatoes mushroom style *** |
| Penne Rigate (white sauce or tomatoes sauce) *** | Risotto arancini with Prosciutto, basil and cheese in a Napolitan sauce *** |
| Wild Rice *** | Vegetables Oriental Style *** |
| Provencal style mushrooms *** | Grilled asparagus and Mushroom *** |
| Provencal style vegetable ratatouille *** | Potatoes sautéed in garlic and parsley *** |
| Bayaldis (grilled vegetables lays) | Ratatouille |

Deserts

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| Strawberry cheesecake | Tiramisu sabayon |
| *** | *** |
| Chocolate and orange opera | Mint and semi sweet chocolate delight |
| *** | *** |
| White chocolate truffles with Grand Marnier | Nuts and chocolate crunch with cinnamon apples |
| *** | *** |
| Amaretto cake | Ivory Pie (white chocolate and raspberry) |
| *** | *** |
| Crème Brûlée | Strawberries and pistachio pie |
| *** | *** |
| Coconut and caramel fantasy | Pear, chocolate, and caramel trilogy |

Additional options for the buffet (only valid with the buffet)

Those additional options can be use to replace one item of the buffet

Supplement of \$ 2.90 per person to the Buffet price

Tenderloin carving station with 2 sauce

Pork leg carving station with 2 sauce

Pasta station with 3 kinds of pasta and sauce

Risotto Station (3 kinds)

Crepes and fruits station with almonds, nuts, milk caramel, chocolate, peach, strawberries, banana and chantilly

Ice cream station (3 kinds) with toppings (M& M's, strawberry, biscuit, chocolate syrup, caramel)

For those station, Chef on a carving station at \$ 27.35 per chef

