



Fall/Winter Sample Menus

Buffet Reception #1

Passed Hors d'Oeuvres

Corn Fried Oysters with Remoulade Sauce

Duck Rillettes w/ Garlic Crostini

Poached Shrimp Canape w/ Cream Cheese & Aycock's Pepper Jelly

Buffet Dinner

Classic Caesar Salad w/ Matiz Anchovy & Garlic Crostini

Pork Loin with Acadian Honey & Satsuma Glaze

Fusilli Pasta with Lemon Zest & Herbs

Spinach Madeleine

Housemade Focaccia with Kalamatas & Roasted Garlic

Dessert

Mamie's Lemon Tart with Italian Meringue

Buffet Reception #2

Passed Hors d'Oeuvres

Wasabi Mayo Tuna in Cucumber Cups

Korean Beef Bulgogi Wraps

Brie & Acadian Honey Crostini with Truffle Salt

Buffet Dinner

Roasted Chicken w/ Shiitake Mushroom Gravy

Mashed Yukon Golds with Roasted Garlic & Chives

Sweet & Sour Napa Cabbage

Mary Abbey's Yeast Rolls with Garden Herb Butter

Louisiana Lime Pie with Ginger Snap Crust & Chantilly Cream



Fall/Winter Sample Menus

Sample Buffet Reception #3

Passed Hors d'Oeuvres

Chicken Liver Mousse Toasts w/ French Picnic Salt

Deviled Eggs with Hickory Bacon & Smoked Paprika

Stationary Hors d'Oeuvre

Peel and Eat Pickled Shrimp in a Citrus Herb Ice Bowl

Hot Buffet

Beef Pepperpot

Cajun Country Jasmine Rice

Slow Cooked Greens with Garam Masala

Corn Muffins with Garden Herb Butter

Dessert

Chocolate Oblivion Torte with Blueberry Coulis

Late Night Bite

Grilled Mini Gruyere Sandwiches on Maple Street Baguettes

