



Spring/Summer Sample Menus

Buffet Reception #1

Passed Hors d'Oeuvres

Grilled Gulf Shrimp Brochettes with Sweet Chili & Garden Mint

Lamb Kefta Meatballs with Lemon Tahini

Deviled Eggs with Hickory Bacon & Smoked Paprika

Tandoori Chicken Brochettes

Crab & Corn Fritters with Roasted Poblano Aioli

Buffet Dinner

Creole Tomato & Cucumber Salad with Feta & Basil

Grilled Atlantic Salmon Filets with Thai Basil Pesto

Caribbean Chicken & Potato Curry

Yellow Rice Pilaf with Turmeric & Herbs

Grilled Summer Vegetables

Mary Abbey's Yeast Rolls with Garden Herb Butter

Dessert

Mango Coconut Rice Pudding with Toasted Almonds





Spring/Summer Sample Menus

Buffet Reception #2

Passed Hors d'Oeuvres

Crawfish Empanadillas

Creole Tomato & Thai Basil Bruschetta

Stationary Hors d'Oeuvres

Smoked Pulled Pork Sliders with Coriander Lime Slaw

Black Bean Sliders with Garlic Aioli

Tail On Boiled Gulf Shrimp with Fresh Horseradish Cocktail Sauce

Twice Baked Yukon Golds with Sour Cream, Sharp Cheddar & Hickory Bacon

Sitto's Tabouleh

Hot Buffet

Ginger Shrimp Creole

Sweet Potato & Vegetable Coconut Curry

Cajun Country Jasmine Rice

Corn Muffins with Garden Herb Butter

Dessert

Bananas Foster Action Station

Late Night Bite

Fried Yukon Gold Wedges with Hoff's Smokin' Ghost Ketchup

Buffet Reception #3

Mahi Mahi Ceviche in Persian Cucumber Cups

Jerk Pork Brochettes

Chicken & Green Chili Enchiladas

Cuban Style Black Beans with Roasted Poblano & Garlic

Green Rice Pilaf with Roasted Poblano & Herbs

Coriander Lime Slaw

Tres Leches Cake