



## **STATIONS AND BUFFET MENU WITH RECEPTION**

**Soft drinks bar, mineral water, local beers**

Olive, nuts & almonds,

Crudités and cheese dip

Mini baked focaccias with a selection of toppings displayed on buffet

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### **Selection of tapas served buffet style (without chef)**

Mediterranean Ceviche

Salmon tataki and Asian cucumbers salad

Beef Carpaccio and arugula with white horseradish aioli and a balsamic reduction

Sautéed mushroom salad

Fatush salad

Watermelon, heirloom cherry tomatoes, feta and mint with a balsamic vinaigrette

Antipasti of mini vegetables

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### **Carving station with chef**

Beef sirloin, potato salad, pickles and white horseradish

Tricolor gnocchi with white sauce

### **Hot Dishes**

Salmon cubes, rice noodles and vegetables strips in Teriyaki sauce

Chicken piccata strips in a light curry and coconut sauce

Asian style beef strips

Fresh pasta with peas, golden beats and pesto

Oven baked sweet and pepper glazed heirloom carrots

Oven baked potatoes

### **Desserts**

Buffet style selection of individual desserts

Platter of seasonal fruits

Coffee & Tea

**\$90.00 per guest**  
**minimum 50 guests**