



International Buffet

From the Land

Pork Loin With Cider Glaze (GF)

Thinly sliced loin of pork, drizzled with a cider glaze

From The Sea

Seafood Scampi

*Fresh whitefish, gulf shrimp and calamari served in a garlic, lemon and butter sauce
sauce*

Pasta

Rigatoni Bolognese

Ground beef and veal sautéed with onions, carrots with fresh herbs and imported Roma plum tomatoes

Poultry

Sweet and Sour

*Breast of chicken marinated in a blend of soy and teriyaki sauce on a bed of wilted bok choy and served
with fresh pineapple and maraschino cherries*

Vegetable

Vegetable Stir Fry (GF)

*Asian vegetables with baby corn, water chestnuts, snow peas served with sesame and teriyaki
glaze*

Asian Fried Rice (GF)

Stir5 fried rice with onions, eggs and fresh vegetables tossed with sesame oil and soy sauce



Deluxe Duet Dinner Menu

Exotic Salad

*An array of Arcadia Field Greens, Cranberries, Shaved Parmigiana Cheese
with seasonal vinaigrette*

Main Course

Mixed Grill Duet (Served To All)

*Braised short ribs accompanied with a French cut Chicken Breast
served with an herb demi-glace*

Upon Request

Atlantic Salmon

Oven roasted salmon served with a fresh bay leaf sauce

Vegetarian Wellington

*Carrots, Haricots Verts and Spinach sautéed with garlic and oil, wrapped in Puff Pastry
topped with a Saffron sauce (Vegan)*

*Entrees are accompanied by a bouquetierre of fresh vegetables,
Potato and freshly baked dinner rolls*

Cookies, pastries and fruit on tables