



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 Chablis butter 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)

*Chateaubriand 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