

Paul Evans Catering

OUR DELUXE LUNCHEON OR DINNER BUFFET

Cold Buffet Menu: *Includes All of the Following:*

Triple Appetizer:

Jumbo Garlic Shrimp: fresh herbs & pesto
Eggplant, Basil Quesadillas: roasted pepper sauce
Roast Garlic Humus or Eggplant Caponata: toasted pitas

Choose One (1) Boneless Chicken:

Grilled Honey-Lemon Chicken: asparagus and ginger
Stacked Chicken & Grilled Tomato: goat cheese & basil
Lemon-Pepper Chicken: mushrooms & spinach
Balsamic Glazed Chicken: figs & gorgonzola
Grilled Rosemary Chicken: grilled garden vegetables

Choose One (1) Fish or Beef:

Dijon Peppercorn Salmon: julienne vegetables
Brown Chili Glazed Salmon: snap peas & baby carrots
Poached Salmon Fillet: cucumber & dill sauce
Mango Glazed Chilean Sea Bass: fresh fruit salsa*
Balsamic Glazed Chilean Sea Bass: julienne vegetables*
Roast Filet Mignon: sliced with horseradish sauce
Filet Mignon: sauteed leeks & shitakes - horseradish sauce

Choose One (1) Salad:

Mesclun, dried cranberries, walnuts & gorgonzola
Baby spinach, jicama, orange – poppy seed vinaigrette
Caesar salad, homemade croutons
Tossed salad, balsamic vinaigrette
Tri-color salad with honey vinaigrette

Choose One (1) Pasta or Grain:

Fusilli with tomato, basil and fresh mozzarella	Couscous with dried fruit and pecans
Penne with sauteed spinach and artichoke hearts	Quinoa with roasted vegetables
Farfalle with wild mushrooms and peas	
Wild rice, brown rice, wheat berry, lemon & chives	PLUS: French rolls with sweet butter

SWEETS:

Fresh fruit salad with berries **and** Cookies, fudge brownie and caramel pecans squares

SERVES 8 PEOPLE: \$265.00 [Menu can be plattered. Additional charge \$25.00]

Chilean Sea Bass Selection: **ADD* \$35.00** / Choose Three (3) Entrees: **ADD \$40.00**

Paul Evans & Tibbles Catering

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