

Fusion

Inspired by the wonderful world filled with culinary traditions; our chefs have discovered the modern recipes for these delicious dishes, mastered them and will graciously prepare them with authentic spices for your enjoyment.

Fusion Buffet

Rose Garden Salad

Mesclun Greens, Grape Tomatoes, Pickled Vegetables, Sun-dried Pear and Cranberries with our Rose Champagne Vinaigrette

Braised Sirloin of Beef Maison
with Tomatoes, fresh Herbs and Vino

Rosemary Roast Chicken Breast
Lemon Caper Au Jus

Vegetable Parmesan Rice
with Corn, Peas, Carrots & Mushrooms

Grilled Vegetable Trio
Red Peppers, Asparagus & Yellow Squash
with fresh Herbs & Sea Salt

Bread & Butter Soft Rolls
with Butter Pats

- includes -

Taverna Tapas Celebration
Grilled & Soft Rosemary Focaccia accompanied with sliced Prosciutto and Aged Salami, Lemon & Basil Hummus Pomodoro, Fresh Marinated Mozzarella Cheese, Creamy Feta Dip, Fire Roasted Peppadew Salsa and Herb Marinated Olives

Salads

Bread & Butter Soft Rolls

Caprese Garden Salad
Crisp Greens arranged with ripe Tomatoes and Fresh Mozzarella; drizzled with White Balsamic & Basil Parmesan Ranch

The Caesar Wedge Salad
Romaine Heart Wedges, Lemon & Garlic Caesar Dressing, shaved aged Asiago Cheese & Roasted Red Pepper Coulis;

Wine Country Salad
Mesclun Greens & Romaine Lettuce with Roasted Grapes, a Julienne of Carrots, Tomatoes and White Wine Dijon Vinaigrette

Rose Garden Salad
Mesclun Greens, Grape Tomatoes, Pickled Vegetables, Sun-dried Pear and Cranberries with our Rose Champagne Vinaigrette

The Cut Above Duo

Braised Sirloin of Beef Maison simmered with Tomatoes, fresh Herbs and Vino and Rosemary Roast Chicken with Lemon Caper Au Jus

Entrées

Poultry

Chicken Tuscany

filled with Spinach, Mushroom, Roasted Red Pepper and fresh Mozzarella; pan seared and drizzled with Tomato Basil White Wine Sauce

Rosemary Roast Chicken Breast
Lemon Caper Au Jus

Pollo Criollo

Marinated Grilled Chicken Thighs with Oregano, Paprika and Cumin; topped with stewed Onions, Tomatoes and Cilantro

Lamb

Zinfandel Braised Leg of Lamb
Fig & Mint Chutney

Beef

Braised Sirloin of Beef Maison
with Tomatoes, fresh Herbs and Vino

Warm

Grilled Vegetable Trio

Red Peppers, Asparagus & Yellow Squash
with fresh Herbs & Sea Salt

DeVine Green Beans

with Sun-dried & roasted Grape Tomatoes, roasted Garlic and seasoned with Herbs, and a hint of Sea Salt

Oven Roasted Asparagus

with Sea Salt and drizzled with EVOO

Herb Marinated Filet Mignon

Madeira Wine Reduction
& Apple Horseradish

Carved Marinated London Broil

Madeira Wine Reduction
& Apple Horseradish

Italian Style Beef Meatballs
simmered in Zesty Marinara Sauce

Pork

Adobo Braised Pork
Salsa Verde

Five Spice Rubbed Roast Pork
Plum Teriyaki Glaze

Seafood

Jumbo Shrimp Brochette
basted with Lemon Garlic Butter

Red Snapper Vera Cruz
Tomatoes, Olives, Capers and fresh Herbs

Side Dishes

Saffron Rice Pilaf

blended with fresh Herbs

Coconut Curry Rice with Vegetables
Peas, Carrots, Onions, Red Peppers & Broccoli

Vegetable Parmesan Rice
with Corn, Peas, Carrots & Mushrooms

Golden Curried Potatoes
Roasted Yukon Gold Potatoes
with Peas and Pearl Onions

Cold

Italian Garden Pasta Salad

Cavatappi with Purple Onion, Sun-dried Tomato, Pepperdew, and Yellow Squash; lightly marinated in EVOO Basil Vinaigrette

Rigatoni Carbonara Salad

Hearty Rigatoni Pasta with Applewood Smoked Bacon, Peas, Green Onions and Basil Parmesan Ranch

- For added guest enjoyment, place your order for crusty Udis Gluten Free Bread slices or wedges. -

proudly prepared in the Celebrations Whitehall Farm Kitchen