

WEIR & ASSOCIATES
CATERING & EVENT PLANNING

PASSED HORS D'OEUVRES & DINNER BUFFET

PASSED HORS D'OEUVRES

AHI TUNA POKE WITH AVOCADO & MANGO
* WON TON CHIP

TOMATO PITA ROUNDS
TOMATO & PARSLEY PESTO * PAPRIKA * PITA * EGGPLANT CAVIAR

CURRIED CHICKEN SALAD
MANGO CHUTNEY * PLANTAIN CHIP

PETITE GRILLED SKEWERS OF STEAK
* KOREAN BULGOGI SAUCE

MUSHROOM RISOTTO CROQUETTE
* TRUFFLED CREMA

DINNER MENU

SALAD COURSE

BUTTER LETTUCE SALAD
GRAPE TOMATOES * PINE NUTS * BASIL SPROUTS * BOCCANCINI MOZZARELLA
* GOLDEN BALSAMIC VINAIGRETTE

BASKET OF ARTISAN BREADS TO INCLUDE WHOLE GRAIN, OLIVE & ROASTED GARLIC

DINNER BUFFET

CARVED GRILLED LAMB LOINS
MARINATED IN LEMON AND OREGANO
TO ACCOMPANY: TOMATO & CUCUMBER RAITA * MINT CHIMICHURRI * CABERNET SAUCE

PAN SEARED SALMON FILETS
TO ACCOMPANY – LEMON DILL SAUCE * HONEY MISO SAUCE * CREAMY CHIPOTLE SAUCE

WILD MUSHROOM RAVIOLIS
BROWN BUTTER * PECAN AMARETTO SAUCE

WARM MEDITERRANEAN COUSCOUS
APRICOTS * PISTACHIOS * MINT * PARSLEY

EGGPLANT AND ARTICHOKE PLATTER
GOAT CHEESE * TOMATOES

GRILLED ASPARAGUS WITH ROASTED PEPPER & ALMOND RELISH

DESSERT

LAVENDER CHEESECAKE
EARL GREY INFUSED CRÈME ANGLAISE * RASPBERRIES
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STAFF TO PASS TRAY OF PEANUT BUTTER BROWNIES, ROCKY ROAD
CHOCOLATE CARAMEL SHORTBREAD SQUARES AND CHOCOLATE TRUFFLES

FRESH BREWED DECAF COFFEE & CONDIMENTS