

# Buffet Dinners



## SAMPLE DINNER BUFFETS

### Menu I

*Presented as Stations*

#### Salad Station

##### **Chopped Salad**

with Coarsely Chopped Romaine Lettuce, Roma Tomatoes, Avocado, Corn, Bacon, Blue Cheese, and Granny Smith Apples with a Balsamic Dressing

##### **Baby Spinach and Beet Salad**

with Sherry Vinaigrette

##### **Chilled Fresh Asparagus Spears**

with Raspberries and Feta Crumbles

##### **Ricotta Herbed Crostini and Sliced Ciabatta Bread**

with Herbed Olive Oil

#### Soup and a Slider

##### **Choice of One Soup Sip:**

Tomato Bisque, Potato Leek or Wisconsin Cheddar  
Served in a Demitasse Cup

##### **Beef Tenderloin Sliders**

on Homemade Mini Buns served with Horseradish Cream

#### Mash-tini Bar

##### **Creamy Mashed Potatoes**

with Chopped Scallions, Sautéed Mushrooms,  
Shredded Cheddar Cheese, Grated Parmesan, Crispy Bacon Bites, Pan Gravy,  
Sour Cream and Whipped Butter presented in a Martini Glass

#### Dessert and Beverage Station

##### **Shot Glass Desserts:**

Caramel Mousse with Brandy Glaze  
Peanut Butter and Chocolate Mousse with Hazelnut Sauce  
Vanilla Bean Custard with Coffee Caramel, Banana Mousse and Banana Crisps

##### **Flavored Coffee and Decaf**

with Whipped Cream and Chocolate Shavings



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## MENU II

### **Chopped Greek Salad**

Romaine, Cucumber, Tomatoes, Red Onion, Kalamata Olives and Feta in a Dill Vinaigrette

### **Whole Beef Tenderloin**

Carved to Order with a Chocolate Balsamic Glaze and Bleu Cheese Crumbles

### **Seared Sea Scallops drizzled with a White Wine-Saffron Sauce**

### **Smashed Redskin Potatoes**

blended with Cream Cheese, Sour Cream and Cheddar Cheese

### **Roasted Asparagus with Parmesan-Garlic Crumbs**

### **Maple Dilled Whole Baby Carrots**

### **Warm Dinner Rolls with Butter**

### **Raspberry Swirl Cheesecake**

### **Coffee, Decaf and Iced Tea**

## Menu III

### **Mesclun Green Salad**

with Dried Cranberries, Feta and Grape Tomatoes tossed in a Champagne Vinaigrette

### **Southern Braised Boneless Beef Short Ribs**

with a Vegetable Wine Glaze

### **Crab Cakes with a Spicy Remoulade**

### **Golden Potato Gratin with Porcini Mushrooms and Gruyere**

### **Snow Peas with Water Chestnuts and a touch of Orange Liqueur**

### **Warm Dinner Rolls with Butter**

### **Fresh Strawberries**

with Lemon Sugar and Lavender Syrup garnished with Creme Fraiche and presented in a Martini Glass

### **Coffee, Decaf and Iced Tea**



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