

Buffet Dinners



SAMPLE DINNER BUFFETS

Menu I

Garden Salad

Belgian Endive, Lambs Lettuce, Boston Lettuce, Julienne Cucumbers, Roma Tomatoes, Red Onions and Fresh Herbs in a Champagne Vinaigrette

Stuffed Roast Pork Loin

with Prosciutto, Spinach, Feta and Roasted Red Peppers with Madeira Wine Glaze

Roasted Citron Airline Chicken Breast

with a Lemon and French Sauvignon Blanc Glaze, garnished with a Lemon Wheel

Dijon Mashed Potatoes

lightly Sea Salted and garnished with Fresh Chives

Julienne Fresh Vegetables

Carrot Soufflé with a Candied Pecan Topping

Warm Dinner Rolls with Butter

Coffee and Decaf

Menu II

Grecian Mesclun Salad

Gourmet Greens with Grape Tomatoes, Kalamata Olives, Artichoke Hearts and Pita Croutons in a Cucumber Feta Vinaigrette

Southern Braised Boneless Beef Short Ribs

with a Vegetable Wine Glaze

Havarti-stuffed Chicken Breast

wrapped with Bacon and topped with Sliced Mushrooms

Golden Potato Gratin with Porcini Mushrooms and Gruyere Cheese

Fresh Green Beans

with Brown Sugar and Bacon

Whole Baby Carrots with Leafy Green Stems

Warm Dinner Rolls with Butter

Coffee and Decaf



*Distinctive
Catering*

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Menu III

Presented as Stations

Passed Hors D'oeuvres

Spicy Tuna Tartar

with Micro Greens on Sticky Rice Cakes and garnished with Wasabi Cream

Bacon Wrapped Chicken with Jalapeno Cheese

Sherry-Mushroom Croustade

Wild Mushrooms with a Sherry Cream Sauce presented in a Toasted Bread Cup and topped with Freshly Grated Parmesan Cheese

Salad Station

Baby Spinach and Beet Salad

with Goat Cheese and Sherry Vinaigrette

Mesclun Greens

with Dried Cherries, Candied Pecans, Gorgonzola Crumbles, and Balsamic Dressing

Sliced Ciabatta Bread

with Herbed Olive Oil and Whipped Butter

Carving Station

Rosemary Beef Tenderloin

served with Dijon Brandy Sauce and Peppercorn Horseradish

Boursin Cream Spinach

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

Medley Station

Chicken Piccata

sautéed in White Wine, Olive Oil. Lemon, Capers, and Parsley

Carrot Soufflé

with a Candied Pecan Topping

Roasted Brussels Sprouts

with Balsamic Glaze and Pancetta

Dessert and Coffee Station

Flavored Coffee and Decaf

with Whipped Cream and Chocolate Shavings



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