



THE CATERING COMPANY

## **A Sample of Fall/Winter Buffet Menus**

*Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.*

### **MENU I**

***Thai Grilled Pork Tenderloin*** with Gingered Sweet Potatoes, Five Spices Apple and Chile Oil  
***Grilled Asian Pesto Shrimp Skewers*** on a bed of Romaine Ribbons  
French Bread and Butter  
Chai Spiced Custard  
The Catering Company Blend Decaffeinated Coffee

### **MENU II**

***Pan Roasted Walnut Stuffed Loin of Lamb***  
***Salmon Paillard*** with Roasted Tomatoes, Onions and Rosemary Compote  
Sautéed Polenta Cake  
Buttery Haricots Verts  
Bread with Butter  
Frisée and Bibb Lettuce with Creamy Vinaigrette  
Red Wine Poached Pear with Mascarpone and Pistachio Nuts  
The Catering Company Blend Decaffeinated Coffee

### **MENU III**

***Caramelized Duck Breast*** with Niçoise Olives and Lemon Confit  
***Grilled Sea Scallop***  
Scalloped Potatoes  
Wilted Fresh Spinach  
Winter Greens with Honey White Balsamic Vinaigrette and Roasted Pecan  
French Baguette with Butter  
Vanilla Crème Brûlée  
The Catering Company Blend Decaffeinated Coffee