



A SAMPLE OF SPRING BUFFET DINNER 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

Grilled Marinated Atlantic Salmon

Salad of Grilled Sweet Corn with Lighthouse Tomatoes

Pasta "Norma" (Farfalle Pasta with Roasted Peppers, Eggplant, Tomatoes, Basil and Toasted Pine Nuts)

Haricots Verts and Mixed Greens Salad with Roasted Shallot Vinaigrette

Ciabatta Bread and Butter

Seasonal Fruit Tart

The Catering Company Blend Decaffeinated Coffee

MENU II

Marinated Shrimp with Meridionale Sauce

Grilled Hot Italian and Andouille Sausages

Roasted Asparagus

Lemon Flavored Rice

Herbed Bean Ragoût

Assorted Bread with Butter

Panna Cotta with Macedonia di Frutta

The Catering Company Blend Decaffeinated Coffee

MENU III

Hoisin - Marinated Chicken Breast

Salmon Cakes with Tangerine & Jicama Slaw

Three - Onion Couscous

Snow Peas, Peppers and Cucumber Salad

Pita Triangle and Wonton Crisps

Cardamom Ice Cream

The Catering Company Blend Decaffeinated Coffee



A SAMPLE OF SUMMER BUFFET DINNER 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

Brochette of Grilled Swordfish

Marinated Grilled Lamb Brochette

With Warm French Lentil, Vidalia Onion and Fennel Relish

Roasted Summer Vegetables

Field Garden Salad with Basil Vinaigrette

Flaky, Buttery Pastry Ginger and Cinnamon Plum Tart

French Baguette and Butter

The Catering Company Blend Decaffeinated Coffee

MENU II

Eastern North Carolina BBQ Pork Shoulder with Cole Slaw and BBQ Sauce

Crab Cakes with Rémoûlade

Vine Ripened Tomatoes with Black-eyed Pea Vinaigrette

Butter Bean and Corn Succotash

Southern Potato Salad

Pickled Okra

Yeast Rolls and Corn Bread with Butter

Pecan Diamonds, Key Lime Tartlets and Brownies

The Catering Company Blend Decaffeinated Coffee

MENU III

Roasted Cod with Parma Ham, Fresh Sage and Sweet Savoy Cabbage

Crisp Mustard Glazed Chicken Breast

Summer Squash Ratatouille

Arugula Salad with Ricotta Salata, Beets, Pine Nuts and Lemon Vinaigrette

French Bâtarde with Butter

Strawberries and Peaches with Balsamic Zabaglione

The Catering Company Blend Decaffeinated Coffee