

## BUFFETS

### French Regional Table

Tiers of Armanac Marinated Foie Gras Terrine with Toasted Brioche, Fleur de Sel and Fig Walnut Compote

Vegetable Salad to include Roasted Beet and Red Onion, Glazed Baby Carrot and Artichokes in Vinaigrette

Fruits de Mer including Shrimp, Red Snapper, Mussels and Scallops with Rouille

Confit of Duck, Garlic Sausage with French Lentils

Poached Salmon with Watercress, Citrus and Fine Herbs

Brie with Crème Fraiche and Truffles

Regional French Cheeses

Crusty French Baguettes

### Pasta Table

A selection of Three Pastas and Sauces prepared upon request

*(Chef Attendant at \$225 each)*

#### Featuring your choice of Three Pastas:

Classic Italian Tortellini

Porcini Agnolotti

Strozzapretti

Farfalle

Rigatoni

#### A selection of Three Sauces:

Tomato Fondue with Basil and Shaved Parmesan

Alfredo Sauce with Italian Sausage and Broccoli Rabe

Lobster Cognac Sauce with Tarragon and Shrimp

Sun-dried Tomato with Roasted Peppers, Smoked Chicken and Spinach

Pesto Sauce with Prosciutto and Oven Dried Tomatoes

Extra Virgin Olive Oil and Garlic with Basil, Fresh Mozzarella and Grilled Vegetables

**Italian Regional Table**

*(Chef Attendant at \$225 each)*

**Risotto Served by Chef Attendant:**

Saffron Risotto with Shrimp, Roasted Tomatoes and Tarragon

White Truffle Oil Risotto with Porcini Mushroom and Cippolini Onion

Cavatelli with Italian Sausage and Porcini Cream

Marinated Calamari Salad

Reggiano Parmesan Cheese

Platter of Assorted Salamis, Cured Italian Meats and Fresh Mozzarella

An Assortment of Antipasti: Asparagus with Truffle Artichoke Puree, Grilled Cippolini Onions, Roasted Red and Yellow Peppers, Baby Artichokes, Marinated Olives, Grilled Portobello, Oven Roasted Plum Tomatoes and Parmesan Cauliflower Florets

Ciabatta, Grissini, Focaccia and Semolina Bread

**Mediterranean Regional Table**

*(Chef Attendant at \$225 Each)*

Sautéed Kefalortiri Cheese, Grilled Zaltaar Pita, Mediterranean Pesto

Arabic Salad featuring Chopped Romaine, Tomato, Cucumber, Peppers and Red Onions

Grape Leaves stuffed with Rice, Onion, Currant and Mint

Lamb Pies in Phyllo

Cous Cous with Dates and Pistachios

Lamb Kufta Kebobs

Hummus, Baba Ghanoush, Feta-Cucumber Yogurt and Flavored Flatbreads

**Asian Regional Table**

*(Chef Attendant at \$225 each)*

Peking Duck (Served by Chef) with Hoisin Sauce, Pancakes and Scallions

Crab and Mango Rice Paper Rolls

Unagi Glazed Salmon with Toasted Sesame Seeds and Steamed Rice

Asian Chicken Salad

Korean Style Spicy Firm Tofu

Chicken Dumplings, Shrimp and Beef Dim Sum with Soy Dipping Sauce

Singapore Noodles

**Latin Station**

*(2 Chef Attendants at \$225 Each)*

Char Grilled Tenderloin of Beef with Chimichurri (Served by Chef)

Selection of Ceviche (Served by Chef)

Scallop with Lime, Orange and Cilantro (Served by Chef)

Lobster Ceviche with Sweet Pepper and Passion Fruit Emulsion

Paella with Shrimp, Chorizo, Roasted Fennel and Peppers

Tomato and Hearts of Palm Salad

Peruvian Potato Salad

Black Bean, Picante and Tomatillo Salsas

Served with Yucca, Malanga, Plantain and Benito Chips

**Quesadilla Station**

*(Chef Attendant at \$225 each)*

Grilled Orange Chicken with Smoked Tomato

Roasted Vegetables with Monterey Cheese

Marinated Shrimp with Lime and Cilantro Pesto

Sour Cream, Bell and Jalapeño Peppers and Sweet Onions

Guacamole and Tomato Salsa

**Satay Station**

*(Chef Attendant at \$225 each)*

Chicken Satay with Malaysian Peanut Sauce

Shrimp Satay with Thai Curry Sauce

Beef Satay with Red Curry Sauce

Shrimp Crisps

**Sushi Table with Sushi Chef & Hostess**

*(2 Chef Attendants at \$225 each)*

Hand Crafted Display of Sushi and Sushi Rolls Featuring

Spicy Tuna, Salmon, California, Yellow Tail, Eel, Shrimp Tempura and Vegetable Rolls

THE  
NEW YORK PALACE

as well as Tuna, Salmon, White Fish and Shrimp Sushi

Served with Traditional Accompaniments including Pickled Ginger, Wasabi and Soy  
Sauce

**Carver Station**

*(Chef Attendant at \$225 each)*

Roasted Rack of Lamb with Pistachio Crust and Olive Rosemary Baguettes

Roasted New York Strip Sirloin of Beef with Armanac Sauce and Soft Onion Rolls

Roasted Tenderloin of Beef with Truffle Sauce and Mini Brioche Rolls

Virginia Smoked Ham with Cornbread and Honey Mustard Sauce

Roasted Breast of Turkey with Pan Gravy and Mini Parker House Rolls

Salmon in Phyllo with Truffled Scallop Mousse and Chervil Vin Blanc

Peking Duck with Hoisin Sauce, Pancakes and Scallions

**Caviar Table**

Osetra Caviar - Market Price

Sevruga Caviar - Market Price

American Caviar - Market Price

Chopped Egg Whites, Egg Yolks, Parsley, Red Onions, Shallots and Capers

Crème Fraiche

Buckwheat Blini and Toast Points

**Smoked Fish Table**

A Tasting of Pastrami Salmon, House Cured Gravlax, Classic Smoked Salmon, Smoked  
Sturgeon and White Fish

Black Bread, Mustard Sauce, Horseradish Sauce, Capers and Red Onions

**Country Table**

Displays of Crudités with Assorted Dips

International Cheese Tray

Hummus, Feta-Cucumber Yogurt and Baba Ghanoush

Assorted Breads and Flatbreads

**Seafood Table on Ice**

*(Chef Attendant at \$225 each)*

Display of Seafood to Include:

Jumbo Shrimp, Snow Crab Claws, Assorted Oysters, and Clams

Lemon Purses, Mustard Horseradish, Cocktail, and Mignonette Sauces

\* Ice Carving Available at an Additional Charge

\* Alaskan King Crab Legs and Florida Stone Crab Claws When in Season Available at an Additional Charge