

## Buffet Lunch & Dinner Menu



### *Entrées:*

Melting Short Ribs of Beef Slow Braised with Tangerine and Star Anise  
Tenderloin of Beef "Al Forno" Served with a Mustard and Shallot Sauce  
Churrasco Style Skirt Steak, Sliced and Served with a Chimichurri Sauce  
Boneless Breast of Free Range Chicken Au Jus with Fresh Rosemary Sprigs  
Chicken Paillard with Colorful Autumn Squashes and Pumpkin Seed Pesto  
Oven Roasted Turkey Breast, Sliced and Served with a Warm Pan Gravy  
Herb Crusted Filet of Salmon Served with a Creamy Dill Sauce  
Pan Seared Arctic Char with Sauce Verte and Charred Lemons  
Grilled Swordfish with a Riesling Wine and Caper Reduction  
Filet of Daurade with a Hazelnut and Red Pepper Romesco  
Greek Style Mediterranean Branzino with Thyme and Parsley  
Shrimp and Market Vegetable Brochettes, Herbs de Provence  
Classic Valencian Shrimp, Shellfish and Vegetable Paella

### *Grains:*

Russet Potatoes Duchesses with Fresh Chives  
Organic Sweet Potato Steak Fries with Sea Salt  
Amish Potatoes Roasted with Extra Virgin Olive Oil  
Butternut Squash Ravioli with Brown Butter and Sage  
Fusilli Pasta Primavera with a Light Basil Cream Sauce  
Orzo Pilaf, Dried Cranberries, Chickpeas and Scallions  
Moroccan Couscous with Tomatoes and Pignoli Nuts  
"Green" Rice with Fennel Seeds, Coriander and Mint  
Toasted Sardinian Fregula with Ginger and Spices



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### Vegetables:

Simply Grilled Asparagus Spears  
Sugar Snap Peas with Sesame Seeds  
Tricolor Carrots Dusted with Cardamom  
Shredded Brussels Sprouts Bagna Cauda  
Haricots Verts and Yellow Wax Beans  
Broccoli Rabe Sauteed with Garlic  
Grilled Market Vegetables  
Creamed Local Corn  
Creamed Spinach

### Salads:

Romaine Caesar Salad with Torn Ciabatta Croutons and Shaved Parmesan  
Bibb Lettuce with Beefsteak Tomatoes, English Cucumber, Lemon Vinaigrette  
Tricolori Salad of Arugula, Endive and Radicchio with Balsamic Vinaigrette  
Wild Arugula, Hearts of Palm, Corn, Hass Avocado, Cucumber and Tomato  
Watercress with Caramelized Pears, Dates, Gorgonzola and Candied Pecans

Hearth Baked Dinner Breads Served with Extra Virgin Olive Oil and Butter  
Curls



*For additional information please email [info@dianegordoncatering.com](mailto:info@dianegordoncatering.com)*