



## **MENU 1 – Elegant**

### **Menu Suggestions / Samples**

#### **Summer Buffet Luncheon**

#### **Starters**

**Seared sides of Chilean salmon resting on platters with a ruby grapefruit hollandaise**

**Grilled zucchini with pumpkin & cous cous smothered with a preserved lemon yoghurt**

**Tomato & parma ham bruchetta with a red wine vinaigrette**

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#### **Main Buffet**

**Platters of Brazilian tear-drop pastry with a creamy aubergine filling, roasted stuffed roma tomatoes on radicchio, pear & smoked cheese rolls**

**&**

**Pepper crusted beef fillet chargrilled, carved & served with a gorgonzola brandy cream**

**&**

**Chicken breasts stuffed with sundried tomato & feta and drizzled with a white wine creamy mustard & thyme sauce**

**&**

**Spinach & rocket salad dressed with a hot garlic & caper sauce**

**Asparagus spear salad served with an orange sauce**

**Spring baby vegetable medley with a warm fig balsamic dressing**

**Thyme & lemon rice**

**Dauphnoise potatoes**

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## **Dessert**

**Dark chocolate brownies drizzled with white chocolate & served with  
mascarpone & fresh berries**

**Burnt individual lemon meringue slices**