



Buffet Package Menu
Greens Point Catering & Lionscrest Manor

Greens Point, Executive Chef, Recommends the Following Options:

Select Two Appetizers:

- Green Olive and Citrus Tapenade Crostini with Goat Cheese
- Stuffed Mushrooms Florentine
- Meatballs with Wild Mushroom Bordelaise
- Crab Salad on a Wonton Triangle with Fresh Mango and Thai Chilies
- Smoked Trout Salad on an Everything Cracker with Red Onion Caper Relish
- Brie Phyllo Purse with Raspberry and Almond
- Wild Mushroom Risotto Cake Topped with Crème Fraiche and Chives
- Chicken Sate with Peanut Dipping Sauce

Select a Salad: (served at buffet)

- Caesar Salad with Fresh Romaine, Parmesan Cheese, Croutons and Caesar Dressing
- Baby Greens with Tomato, Cucumber, Carrots, and Homemade Croutons, One Dressing of Choice included: White Balsamic Vinaigrette, Ranch, Greek Vinaigrette, or Creamy Gorgonzola
- Romaine and Spinach with Spiced Almonds, Sun-dried Cherries, Bleu Stilton Cheese, and White Balsamic Vinaigrette

Select One of the Following:

- Grilled Chicken Breast Stuffed with Pears and Gorgonzola with a Light White Wine Sauce
- Grilled Chicken Rosa with White Wine, Basil, Plum Tomatoes, Topped with Fresh Mozzarella
- Jerk Spiced Grilled Chicken Breast with Diced Mango and Mint

Select a Second Entrée (Add \$6 per person):

- Carved Top Round of Beef with Creamy Horseradish Sauce
- Sesame Lime Grilled Salmon with a Ginger Soy Glaze
- Grilled Pork Medallions Topped with Braised Leeks and Fennel in a Light Jus

Select a Vegetable:

- Asparagus Roasted with Butter and Herbs
- Julienned Tri-Colored Carrots
- Green Bean Almondine

Select a Starch:

- Red Skinned Garlic Mashed Potatoes
- Oven-Roasted Baby Red Potatoes
- Wild Rice Pilaf with Fresh Herbs
- Tuscan Orzo with Artichoke Hearts, Olives, and Sun-Dried Tomatoes

Bread:

- Assorted Rustic Rolls and Creamy Butter

Complimentary Items: Cake Cutting Service, Bar Set-Up, Service Support Package & Greeting Station. As always, Greens Point Designs a Beautiful Buffet Display that Compliments the Style of Your Event.

*Includes All Wait Staff and Service Charges ** TAXES NOT YET INCLUDED

***Extra guests over 100 charged at \$25 per person for 2009 basic menu
\$30 per person for 2010 basic menu