

[www.blattlers.com](http://www.blattlers.com)



## Traditional Buffet

*These are only a sampling of our selections. For additional seasonal offerings or custom menus, please inquire.*

Cost based on 50 Guests Minimum: \$27.50 ea. plus Gratuity and Tax

### **Baby Spinach Salad**

with herbed Goat Cheese, Mandarin Orange Segments, Honey glazed Walnuts in an Oriental Sesame Dressing

### **Mediterranean Salad**

Rosemary roasted red Potatoes, Egg Plant, Sweet Peppers, Marinated Artichokes, Baby French Green Beans, Feta Cheese and Black Olives. Served with a Garlic Dijon Mustard Vinaigrette with Herbs de Provence

### **Poached Pacific Salmon**

Cold side of Salmon arranged on a bed of Watercress. Garnished with sliced Cucumbers, Lemon, Tomato Roses and Bermuda Onions. Served with a Lemon Dill Mousseline

### **Filet of Beef Roulade**

filled with Portabella Mushrooms, Leeks, Bacon, Garlic, Onions, and Parsley in a Burgundy Wine Sauce

### **Fusilli Cinque Pasta**

creamy sun dried Tomato Sauce with Roasted Red Peppers and Artichokes

### **Twice Baked Potatoes**

pipied with a blend of Sour Cream, Scallions, Chives, Gruyere Cheese and fresh Herbs

### **Wild Rice Blend**

with roasted Hazelnuts and Pears

### **Grilled Vegetables**

Red and Yellow Peppers and Zucchini. Brushed with Virgin Olive Oil and Italian Herbs

### **Bread Basket**

Fresh Dinner Rolls, Garlic Olive Bread, Potato Bread and Sweet Butter disks

### **Gourmet Coffee and Tea Service**

### **Dessert**

Cardamom poached Pear Brulée with Sauce Anglaise and Chocolate Wafer