

❧ **MEDITERRANEAN BUFFET** ❧

**Greek Salad**

...Fresh Roasted Bell Peppers, Tomato, Onion, Cucumber, Celery, Calamata Olives, Green Mananilla Olives and Feta Cheese, in a fresh Herb Vinagrette with Garlic.

**Jicama and Sweet Bell Pepper Salad**

...Julienne of Jicama Root with fresh Bell Peppers, Bay Shrimp and Cilantro, tossed with a Orange Vinagrette.

**Rotini Primavera**

...Tomato, Celery, Purple Onion and Roasted Sweet Bell Peppers, tossed with Aldente Rotini and a Tangy Vinagrette.

**Tri Colour Fussili Salad**

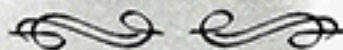
...Julienne Genoa Salami and halved Cherry Tomatoes, all tossed with three Cheeses, Fussili Pasta, and a Creamy Fresh Herb Dressing.

**Mixed Field Greens**

...Selection of fresh, crisp Lettuces, tossed with seasonal Garden Vegetables.  
*Choice of three dressings.*

**Pickle Tray**

...Selection of Green & Black Olives, Gherkins, Dills, Pearl Onions and Sweet Mixed Pickles, garnished with Cherry Tomatoes.

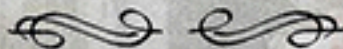


**Roast Lamb Chops Robert**

...Tender marinated Lamb Chops, roasted with Garlic, Lemon and Rosemary, topped with Sauce Robert.  
*(dijon demi glaze with a little fresh mint)*

**Chicken and Seafood Paella**

...Prawns, Scallops, Mussels, Clams and Chicken, all baked in a Saffron Valencia Rice.



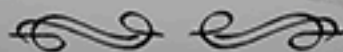
**Golden Fried Mashed Potato Patties**

...with Green Onion and Parsley.

**Ratatouille and Medley of**

...Sauteed fresh seasonal Vegetables.

**Assortment of Fresh Rolls & Butter**



**Dessert**

...to include an assortment of fresh tortes, pastries, pies or squares with a fresh fruit tray.

*Flambes on request.*