

BUFFET GATHERINGS

SALADS

Louise's House Salad

with avocado lime vinaigrette, red grapes and black olive tapenade

Caesar Salad

with chili crusted pistachios, smoked corn and red bell peppers

Alsatian Slaw

with apples, walnuts, savoy cabbage and dijon mustard vinaigrette
(great to add baby shrimp)

Spinach Salad

with apples, mushroom and honey mustard dressing

Spinach Salad

with sliced avocado, chili crusted pistachios,
feta cheese, grilled chicken and house dressing

California Slaw

with vinaigrette and vegetables

Winter Salad

with avocado, ruby grapefruit, blue cheese and walnut vinaigrette

Tuscan Olive Salad

with currants soaked in brandy

Vegetable Pasta Salad

with vegetables and sundried tomato vinaigrette

Two Salmon Pasta Salad

with black and white fettucine and curry dressing

Petite Napoleon of Pepper

crusted goat cheese and roasted red bell peppers

Seafood Salad

(your choice: shrimp, crab, crayfish)
with spicy cayenne dressing

Chilled Mixed Grill of Vegetables

tomatoes, beets, artichoke hearts, French green beans, marinated carrots,
asparagus, hearts of palm

Minestrone of Summer Fruits in Basil Syrup

pineapple, strawberries, kiwi and mango

THE LASAGNES

Vegetarian Lasagne

with spinach, zucchini and smoked corn

Shrimp, Crab or Lobster Lasagne

with piquillo pepper bechemel and vermouth sauce

Quail and Veal Lasagne

with many mushroom sauce

CHICKEN ENTREES

Pan Seared Chicken Breast

with jalepeno cheese, pico de gallo, sliced avocado,
and our special colonial Mexican rice

Chicken with Reisling Sauce

butternut squash, green beans and peas (Coq au Reisling)

Chicken in a Red Wine Sauce

with new potatoes, red peppers, baby onions and peas (Coq au vin)

Pecan Fried Chicken

Tuscan Roasted Breast of Turkey

FISH ENTREES

Seafood Paella

with saffron rice

Side of Citrus Salmon

with citrus vinaigrette

Side of Scottish Salmon

with creamy cepes sauce topped with crispy mushrooms

Salmon Wellington

Salmon, hard boiled egg, spinach and sauteed onion wrapped in puff pastry

Pan Seared Scallops

with lemon grass beurre blanc and black olive tapenade
(Special european caviar is great with this dish)

Butter Poached Lobsters

Chilean Sea Bass

Hawaiian Mong Choong or Tuna

(special orders from Hawaii)

BEEF, LAMB AND DUCK

Tea Smoked Duck

Asian Pork Tenderloin

Beef Wellington

Whole Rosted Tenderloin of Angus Beef

with roquefort sauce or porcini mushroom sauce

Bordeaux Slow Roasted Short Ribs

Three Hour Roasted Brisket

Southwestern French style with Rhone wine and sauteed prunes

Rack of Lamb

SIDES

Dauphinoise Scalloped Potatoes

Gratin of White Potatoes, Sweet Potatoes and Butternut Squash

Herb Roasted Vegetables

Yukon gold potatoes, red onions and butternut squash

Colonial Mexican Rice

Sauté of Seasonal Vegetables

Spinach or Saffron Mashed Potatoes

SOUPS

Seasonal Soups

tomato dill, three pumpkin Mexican pepper, etc.

Bistro Corn Chowder

Lobster Bisque

DESSERTS

Please choose the [Desserts](#) menu.