

TK&A
Custom Catering

THE CARIBBEAN
SAMPLE BUFFET MENU
100 GUESTS - 4 HOUR EVENT

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A SELECTION OF BUTLER SERVED HORS D'OEUVRE

LAMB LOIN BROCHETTE

Lamb skewers in a Blackberry Horseradish glaze

MANGO SHRIMP

Steamed and chilled on a skewer with Mango Chile Dipping Sauce

PIZZA MARGHERITA

Fresh Mozzarella, Parmesan, Tomato and fresh Basil

THE DISPLAY

A SELECTION OF IMPORTED AND DOMESTIC CHEESES

Dilled Havarti Black Wax Cheddar Jarlsberg Swiss

TORTA SAN REMO

*Layers of Sun dried Tomatoes, Olives, Pesto and Cream Cheese
Assorted Crackers, Wafers and French Baguette*

FRESH FRUIT OF THE SEASON

Honeydew Melon Cantaloupe Pineapple Strawberries Red Grapes

BRUSCHETTA

*Roma Tomato, fresh sweet Basil, Garlic, EV Olive Oil and a splash of Balsamic Vinegar
Spoonfed over Pesto Toast*

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THE BUFFET

INSALATA MISTA

*Field Greens with Roma Tomato, toasted Pine Nuts, Golden Raisins and shaved Asiago Cheese
Balsamic Vinaigrette*

POLLO MILAN

Boneless breast of Chicken filled with Ricotta, Basil and Pine Nuts, rolled with Prosciutto and roasted Parmesan Cream Sauce with Smoked Tomatoes

ROSEMARY ROASTED NEW POTATOES

Tossed in fresh Rosemary, Garlic and EV Olive Oil

MELANGE OF SEASONAL VEGETABLES

Yellow Summer Squash, Blue Lake Green Beans and Carrots in Herb infused EV Olive Oil

HAND CRAFTED BREAD

With Creamery Butter

THE SWEET & COFFEE

POACHED PEARS WITH BELGIAN CHOCOLATE AND MANGO COULIS

*Whole Pear poached in Cinnamon Port, dipped in Belgian Chocolate on a Cinnamon dusted plate with
Mango Coulis*

FRESHLY BREWED DECAFFEINATED FRENCH ROAST COFFEE

Half & Half Sugar Sweet & Low