

FOODMATTERS

1632 York Avenue, New York, NY 10028 P. (212) 427-2818 F. (212) 831-5879 www.WhenFoodMatters.com

Fall-Winter Buffet Dinner

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Client Choice of Ten)

Skewered Shrimp Grilled in a Grand Marnier Glaze
Baked Figs with Stilton and Maple Rubbed Lamb Crostini
Crab Meat and Goat Cheese Stuffed Mushrooms
Duck Crepe with a Pinot Noir Reduction
Fried Coconut Shrimp with Orange Horseradish Dip
Lobster & Coconut Tarts

Apple Chutney and Brie Kisses
Tuna Tartar in a Cucumber Cup
Maryland Crab Cakes with Tartar Sauce
Savory Beef and Smoked Salmon Potato Knish
Berry and Apricot Noodle Kugel
Bread Pudding with Foie Gras and Walnut Chutney

Toasted Pecan and Butternut Squash Puffs
Wild Mushroom & Truffle Risotto Flowers
Sliced Tenderloin and Watercress on Brioche
Steamed Vegetable Shu Mai served with Hoisin Sauce
Sesame Chicken Satay with Thai Peanut Dipping Sauce
Smoked Salmon Wrapped in a Dilled Crepe with Crème Fraîche
Dates Wrapped in Bacon Stuffed with Blue Cheese
Mozzarella & Roasted Peppers with Chunky Dips © Basil Served on a Brioche

GRAND CRUDITÉ STATION

Garden Assortment of Vegetables with Seasonal Dip, Chunky Dips © Hummus, Tahini Sauce,
Imported and Domestic Cheeses, Warm Spinach and Artichoke Dip, Warm Pita Wedges, Ripe Fruit and Berries
Lavishly Tiered and Decorated

CARVING STATION

Staffed by One of Our Uniformed Professional Chefs

(Client Choice of One)

Roasted Turkey Breast, Beef Tenderloin, Prime Rib, Glazed Ham
Carved to Order
Accompanied with Homemade Bread

ASIAN STATION

Assorted Dim Sum & Shu Mei Presented in Bamboo Steamers with Soy Sauce,
Sweet & Sour Sauce and Chinese Mustard, Skewered Ginger
Chicken with Honey and Fresh Ginger,
Chinese Lo-Mien with Oriental Vegetables Seasoned with Soy and Ginger

**Additional Stations Available For Purchase*

BUFFET DINNER

SALAD

(Client Choice of One)

*Mixed Field Greens, With Raspberry Vinaigrette, Caramelized Walnuts & Dried Cranberries
Caesar Salad with Hand Torn Croutons and Parmigiano-Reggiano*

ENTREE

(Client Choice of Two)

Filet Mignon with Au Jus Offered with Two Jumbo Shrimp and a Scallop

Baby Lamb Chop with a Mint Hollandaise Glaze

Panko Crusted Chilean Sea Bass with a Lemon Buerre Blanc

Chicken Breast on Bed of Sautéed Spinach and Mushrooms

Grilled Vegetable Napoleon with Moroccan Couscous or Wild Mushroom Risotto

PASTA

*Penne with Guests Choice of Marinara, Pesto, Pink Vodka or Garlic & Oil,
Crushed Red Pepper, Grated Cheese
Tri Color Fusilli Primavera with Vegetables & Olive Oil
Accompanied by Homemade Garlic Bread*

Buffet Dinner Accompanied By:

Herbed Mashed Potatoes and/ or Green Market Vegetables

DESSERT

(Client Choice of one)

Butler Passed Chocolate Covered Strawberries

Mini Tiramisu with a Chocolate Sauce

Warm Peach and Blueberry Tarte with Raspberry Sauce

Warm Apple Cobbler with Whipped Cream

Rhubarb and Apple Tartlet

*Poached Pear Served with Drizzled Chocolate on Crème Anglaise-Custard
Coffee and Tea*

All Inclusive

One Price Per Person

Based on Minimum and Availability

Call for A Customized Proposal Today! 212-427-2818

This is only a suggested menu; we look forward to serving you.