

Sunday Luncheon Buffet
after a
Christening

Hors d'Oeuvre Display

Selection of Domestic and Imported Cheeses with a Fresh Fruit Garnish
Smoked Gouda, Dill Havarti, Vermont Cheddar and Sage Derby
Ciabatta Wedges, Sliced Baguette, Gourmet Crackers

Farmers Market Crisp Vegetable Crudites
served with Roast Red Pepper and Parmesan Herb Dipping Sauces

Adult Buffet

Chicken Roulade with Brie, Apricots and Dried Cranberries
Fennel Dusted Salmon Medallions, Balsamic Glaze, Vegetable Slaw
Penne Pasta with Fresh Plum Tomatoes, Basil, Roasted Garlic & Shallots with Fresh Parmesan
Green Bean Salad with Cherry Tomatoes, Mushrooms & Sherry Vinaigrette
Baby Greens, English Cucumbers, Julienne Peppers, Feta Cheese, Sliced Apples
Julienne Wonton Strips, Balsamic Vinaigrette
Assorted Rustic Country Rolls Served with Sweet Creamery Butter

Children's Buffet

Macaroni Baked with Four Cheeses
Panko Crusted Chicken Tenders
Apricot and Honey Mustard Dipping Sauces

Dessert

Custom Designed Cake
Fresh Fruit Platter with Lemon Yogurt Dipping Sauce
Flourless Lemon Tart, Macaroon Crust
Regular and Decaffeinated Coffee and Assorted Teas