

Reyes-Rivera Wedding

08 November 2008

Conservatory

Buffet Menu 3 "International"

Appetizer

Shrimp with mango and caviar
Peninsula smoked salmon with sweet mustard dill sauce
Caprese of mozzarella, eggplant, tomato and crispy prosciutto
Prawn and vegetable rolls, sweet and sour
Vegetable Maki Rolls with Soy, Wasabi and Ginger

Salad

Seasonal Garden Greens with Assorted dressings
Kani Salad
Marble Potato Salad with Bacon
Creamy Pasta Salad with Tuna and Olives
Sweet Corn, Radish and Asparagus Salad with Mild Curry dressing

Soup

Cream of pumpkin with toasted cashew nuts

Carving Station

Roasted rib eye of US beef with red wine sauce, horseradish and mustard
Assorted mini rolls

Hot Dish

Cajun Spiced Chicken with Grapes, Bacon and Croutons
Pan seared Lapu-lapu on Niscoise Vegetables with Lemon Sauce
Roasted Porkloin with Sesame and Teriyaki Glaze
Traditional Bolognese Lasagna
Roasted Spring Chicken with dried Apricots and Polenta
Parmesan Gratinated Potatoes
Seasonal Garden Vegetables
Steamed Jasmine Rice

Dessert

Tropical Fruit Platter
Apple Peach Cobbler with Vanilla Ice Cream
Assorted French Pastries / Pecan Cheesecake
Triple Chocolate Gateaux / Panna Cotta with berries
Mango Crème Brulee

Coffee or Tea