

Custom Jubilee Buffet Menu

- Appetizer:** A Fresh Selection of Seasonal Vegetable Crudités With Creamy Herb Dip Served at the Bar
- Bread Basket:** Assorted Freshly Baked Rolls Including Multigrain, Pumpernickel and Whipped Butter on the Side
- Salad 1:** Three-Leaf Salad
Radicchio, Iceberg and Romaine Lettuce Garnished with Tomatoes, Cucumbers and Julienne Carrots Served with Chef's Choice of Dressing
- Salad 2:** Marinated Vegetable Salad with Assorted Peppers, Mushrooms, Broccoli, Cauliflower & Red Onions Finished with Tarragon Dressing
- Salad 3:** Pasta Salad with Sweet Peppers, Cucumbers, Tomatoes, Fresh Herbs and Red Onions
- Main Hot Entrée:**
- Rosemary Roasted Chicken**
Marinated in Rosemary, Garlic and Olive Oil
- Roast Beef au Jus** Slow Roasted and Perfectly Seasoned
- Side Dish:** Roasted Parisienne Potatoes
- Glazed Julienne Carrots, Broccoli and Cauliflower Florets
- Dessert:** Selection of Petit Fours and Pastries
A Selection of Fresh Fruits and Strawberries in Season
- Beverage:** Freshly Brewed 100% Colombian Coffee
Selection of Fine Teas