



A Chef's Touch
Gardé Manger Buffet for Eight people

Bí-Colored Sesame Seared Tuna Rare
Accompanied with an Asian Dipping sauce

Shrimp and Salmon Paté
Garnished with Black Truffles, Shrimp, and Salmon
Accompanied with an Emulsified Light Cilantro Vinaigrette

Chicken Galantine
Garnished with Pistachios, Black Truffles, and Virginia ham
Accompanied with a Fresh Apricot Sauce with a hint of Brandy

Dill-Infused Polenta Sharks

"Peas in a Pod"
Zucchini Boats with Parisian: Beets, Turnips, Rutabagas, and Carrots

Tortilla Clam Shells with a Savoy cabbage tri-colored Pepper slaw
Also accompanied with the Cilantro Vinaigrette

Canapé of Norwegian-cured Salmon
Sour Cream Cheese and Lumpfish Caviar

Sliced Lobster Russet Potato Salad
Accompanied with an Emulsified Light Cilantro Vinaigrette

All Arranged around a Large Main Lobster
Atop a bed of Seaweed Salad