

Parties By Pat

BUFFET STYLE MENU

HAND CARVED LONDON BROIL WITH SAUTÉED WITH ONIONS AND MUSHROOMS

HAND CARVED CHURRASCO WITH CHIMICHURRI SAUCE

HAND CARVED ROAST BEEF

BEEF TENDERLOIN

PRIME RIB WITH HORSERADISH SAUCE

NEW YORK STRIP

RACK OF LAMB

PORK LOIN WITH APRICOT & CRANBERRY WINE SAUCE

GRILLED SWORDFISH

LAMB SHANKS

HAM EN CROUTE WITH APRICOT GLAZE

GRILLED HERB ENCRUSTED VEAL CHOPS

SAUTÉED SNAPPER ALMANDINE

HERB ENCRUSTED SALMON WITH DILL & MANGO BLACK BEAN SALSA

SALMON SPINACH LASAGNA (WITH 1 THIN LAYER OF PASTA ON TOP)

SHRIMP K BOBS

CHICKEN PICATTA

PORTABELLO MUSHROOM & WINE CHICKEN

COCONUT CHICKEN WITH APRICOT SAUCE

CHICKEN FRANCAISE

CHICKEN OSCAR (W/CRAB/ HOLLANDAISE & BEARNAISE SAUCE)

CHICKEN DIJONAISE

POULET NORMAND WITH CREME FRAICHE, APPLE, & BRANDY

CHICKEN ROLLATANI STUFFED WITH PINE NUTS, SPINACH, MOZZARELLA CHEESE,
& TOMATOES IN A WINE BECHAMEL SAUCE

FRESH ROASTED TURKEY OR TURKEY BREAST

GRILLED MAHI-MAHI WITH BLACK BEAN SALSA