



Buffet Lunch 1

\$19 per person

2 salads (Choose from variety below)

1 cooked fish or 1 cooked meat

1 vegetarian dish

Potato or rice

Fresh fruits

1 dessert

(Choose from variety below)

Coffee, tea, herbal tea

Buffet Lunch 2

\$23.50 per person

3 salads (Choose from variety below)

1 cooked fish

1 cooked meat

1 vegetarian dish

Potato or rice

Fresh fruits

2 desserts

(Choose from variety below)

Coffee, tea, herbal tea



Salads

Oriental

Fatouche

Greek

Garden

Pasta

Taboule

Chinese noodles

Nicoise

Hawaiian

Waldorf

Sicilian

Grilled vegetables

Cucumber with dill

Tomato and boconccini

Carrot and raisins

Potato Hungarian style

Mushroom a la Grecque

Chef's special



Cooked fish

Poached salmon, dill sauce
Grilled salmon, lemon basil sauce
Poached cod , tomato and cream sauce
Mussels in white wine sauce
Grilled tilapia, lemon sauce
Pan-sared perch , lime and ginger sauce
Tuna & noodle casserole
Home-made salmon pie

Cooked meat

Breast of chicken, Forestiere sauce
Oriental chicken
Cacciatore chicken
Braised beef Flamish style
Brisket of beef au Jus
Beef Bourguignon
Veal Marengo
Lamb shank Milanese
Curry lamb



Vegetarian dish

Pasta Primavera
Vegetarian couscous
Lazagna Primavera
Chinese tofu and stir fry vegetables

Potato or rice

Roast potatoes with rosemary
Lyonnaise potatoes
Williams potatoes
Duchesse potatoes
Vegetable orzo
Mushroom risotto
Pilaf rice
Calypso rice
Caribbean rice and peas



Desserts

Fresh fruits

Home-made Apple pie

Apple crisp

Crème caramel

Crème brulee

Banana pudding

Opera cake

Chocolate cake

Lemon meringue pie

Key lime pie

Mango pie

Fruit tart

Strawberry cheesecake

Oreo cheesecake

Marble cake

Fresh Banana bread