



CHEZ VOUS

sample

buffet luncheon menu

Menus are custom designed to satisfy the most discerning tastes.

Passed Hors d'œuvres

Duck confit spring rolls with plum ginger dipping sauce

Tomato, basil and kalamata olive tartlet

Parmesan crusted artichoke filled with goat cheese, roasted red pepper dip

Corn, scallion and cilantro fritter with chipolte dip

Smoked duck quesadilla with avocado salsa

Luncheon buffet

Herbed salmon with lemon caper sauce and grilled lemon slices

Grilled chicken breast with black currant-rhubarb glaze

Artichoke, roasted pepper and tomato tart with goats cheese

Glazed baby vegetables

Crisp corn risotto cake

Fall green salad with dried cranberries and toasted almonds and Vermont goats cheese

Baskets of warm bread and sweet butter

Buffet Dessert

Upside down pineapple-ginger cake with coconut ice cream

Almond cake with summer berries and lemon crème fraiche

Jasmine scented crème brûlée

Brewed teas, coffee and decaffeinated coffee