



Apulent's Elegant Buffet

Tray Passed Hors D'oeuvres

Please Choose Two of the Following

Seared Beef & Red Pepper Aioli
Dungeness Crab & Mango Empanadas
Coconut Prawns with Curry Dip
Crostini topped with Goat Cheese & Roasted Pepper

Buffet

Spinach Salad

With Thick Bacon Pieces, Thinly Sliced Red Onion & Walnuts
Tossed in a Basil Vinaigrette

Cornucopia of Fresh Red Grapes

Mounds of Red Grapes cascading with Whole Strawberries

Sesame Green Beans

Chilled Green Beans & Toasted Cashews tossed in Sesame Vinaigrette

Asparagus with Orange Hazelnut Dressing

Asparagus Spears drizzled with Orange-Hazelnut Dressing & Sesame Seeds

Penne Pasta with a Champagne Cream Sauce

Garnished with Roma Tomato Snow

Mashed Potatoes with Fontina Cheese & Italian Parsley

Creamy Potatoes, Mashed with Butter & Cream then Baked topped with Grated Fontina Cheese & Italian Parsley



Elegant Buffet Continue

Carving Station

Please Choose One of the Following:

Marinated Top Round of Beef
Served with a Shitake Au Jus

Roasted Rosemary Turkey
Served with Cranberry Relish

Honey Glazed Ham
Served with Dijon

Roasted Leg of Lamb
Served with Mint Au Jus

All served with Assorted Rolls and Mustards

Tray-Passed Assorted Desserts

Lemon Bars, Chocolate Decadence, Magic Bars, Cinnamon Stars, Walnut Brownies,
Amaretto Cheesecake, Chocolate Dipped Strawberries
and Apple Strudel

Freshly Brewed Coffee, Decaffeinated Coffee and Tea



The Winter Sampler Buffet

Tray Passed Hors D'oeuvres

Please Choose Two of the Following:

Walnut & Gorgonzola Phyllo Cups
Spinach Topped Polenta Squares
Wild Rice Pancake with Smoked Julianne of Duck
Crispy Asparagus Straws
Coconut Prawns with Curry Dip

Buffet

Wintergreen Salad

Mesclun Greens with Roasted Bell Peppers, Feta & Toasted Pine Nuts
Tossed in a Raspberry Vinaigrette

Fresh Fruit Display

Seasonal Fresh Sliced Fruit & Berries

Green Beans Almandine

Sautéed Crisp Green Beans with Slivered Almonds in Garlic Butter

Crab & Asparagus Tart

Rich & Buttery Crab & Asparagus Tart garnished with Fresh Basil

Garlic Roast Potatoes

Oven Roasted with Fresh Garlic, Salt & Olive Oil

Spinach & Feta Triangles

Spinach & Feta wrapped in Puff Pastry

Salmon & Spinach En croute

Pacific Salmon & Fresh Spinach
Wrapped inside Puff Pastry served with Basil Buerre Blanc



Winter Sampler Buffet Continued

Chef Attended Pasta Station

Your Choice of Two Pastas & Two Sauces

PASTAS

Penne Pasta
Three Cheese Tortellini
Fusilli
Bow Tie

SAUCES

Gorgonzola Cream
Roasted Red Pepper
Tomato Basil Marinara
Creamy Pesto

All Served with Condiments of Toasted Pine Nuts, Tri Colored Peppers,
Baby Shrimp, Parmesan Cheese & Sun dried Tomatoes.

Carving Station

Please Choose One of the Following:

Herb Marinated Strip Loin of Beef
Served with Creamy Horseradish

Sage Roasted Turkey Breast
Served with Cranberry Relish

Roasted Pork Loin
Served with Apple Chutney

All Served with Assorted Rustic Breads

Dessert and Coffee

Banana Foster Station

Chefs prepare to order with Hot Butter, Brown Sugar, Rum and then Flames!
Then poured onto Sliced Bananas & Cold Ice French Vanilla Ice Cream!
An Apulent Favorite!

Freshly Brewed Coffee, Decaffeinated Coffee and Tea



A Northwest Buffet

Tray Passed Hors D'oeuvres

Please Choose Two of the Following

Crab Filled Bouchée

Cilantro & Lime Marinated Prawn & Papaya Skewers

Curried Scallops & Mango Wonton Cups

Mozzarella & Sun Dried Tomato Tartlet's

Saffron Infused Chicken Skewers

Buffet

Bibb Lettuce with Grapefruit and Avocado

Topped with a citrus vinaigrette

Seasonal Fresh Fruit

An assortment of Season Sliced Fruit & Berries, accented with fresh Mint

Market Vegetable Crudité

Crisp Seasonal vegetables served with a Creamy Feta Dip or Zesty Cucumber Chutney

Baked Baby Red Potatoes

With Maldon Sea Salt

Dungeness Crab Cakes

Lightly Pan-fried & Served with a Pomeray Dipping Sauce

Northwest Salmon Fillets

Served with Lemon Dill Butter

Sliced Roma Tomato & Goat Cheese Roulade - Vegetarian

Grilled Eggplant, Zucchini, Mushrooms, Roma Tomatoes & Goat Cheese

Wrapped inside Puff Pastry served with Basil Buerre Blanc



Northwest Buffet Continue

Clam & Mussel Station

A Mixture of Clams & Mussels Steamed Before Your Eyes!
With White Wine, Shallots, Garlic & Butter
Served with Lemons & Dipping Bread
(Based on 3 oz. per person)

Carving Station

Please Choose One of the Following

Marinated Top Round of Beef
Served with Creamy Horseradish

Sage Roasted Turkey Breast
Served with Mango or Cranberry Chutneys

Spiral Cut Honey Glazed Ham
Served with Dijon

All Served with Assorted Rustic Breads

Dessert and Coffee

Berry Cobbler and Warm Apple Crisp
Served with Fresh whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Tea