

Dinner Buffet

Example one

To Begin

Skewered grilled rosemary chicken with an orange marmalade rice wine vinegar dipping sauce

G&O Spanikopita

Scallops wrapped in apple wood bacon

Seated and served

Baby spinach with feta cheese, walnuts, Albemarle Rippins and cider vinaigrette

The Buffet

Pork tenderloin with a strawberry tequila glaze

G&O Silver Queen corn pudding

Local tomatoes with handmade fresh mozzarella, pickled red onions, Nicoise olives with fig molasses vinaigrette

Haricot vert with a julienne of yellow and red peppers

Sesame noodle salad with sugar snap peas and a Thai peanut sauce

Rosemary focaccia and poppy seed bread sticks

A selection of G&O confections



Dinner Buffet

Example two

To Begin

BL Tea sandwiches with Divina tomato aioli and chopped arugula

Grilled polenta cups with eggplant caviar

P&O crab cakes with dill aioli and a panko crust

Seated and served

Smoked dates stuffed with marscapone, gray sea salt and extra virgin olive oil with

Marcona olives

The Buffet

*Pork caranitas with tomato concasse, queso fresco, tomatoes, scallions and flour
tortillas*

Blackened Mako shark with a black bean and mango salsa

Grilled asparagus with sauce Maltaise

Israeli couscous in an orange-tomato broth

Zucchini, crookneck squash, Vidalia onions and Anaheim chilies in a casserole

Seeded rolls, kosher salt focaccia, and bread sticks

A selection of P&O confections

