

Royal Coachman Catering

FOUR STAR Buffet

This Menu is Designed for a Minimum of 30 pl - Modified 4-Stars available for smaller groups

Chef Carved Canadian

"AAA" Sterling Silver, Baron of Beef Accompanied by Red Wine Demi Glaze, French Dijon Mustard & Extra Hot Horseradish

Baked Penne Pasta with your choice of: Pesto Alfredo Sauce, Sweet Red Pepper Tomato Sauce or Agliolio Style w/ Virgin Olive Oil, Roast Garlic, Parsley, White Wine & Grated Parmesan

Choice of One:

Market Seasonal Vegetables Sautéed w/ Roasted Garlic, Ginger & Olive Oil

or

Market Seasonal Steamed Vegetables Tossed n Fresh Herbs & Butter

Choice of One:

Roasted Rosemary Potatoes, Hot Buttered Herbed Baby Potatoes, Scalloped Potatoes, Smashed Cheddar Nugget Potatoes, or Wild Mushroom & Grain Rice Pilaf

Choice of Four:

Exotic Green Salad with 2 Dressings, Signature Caesar Salad, Greek Salad, Island Salad w/ Fresh Fruit Varietals, Goats Cheese & our "House" Pomegranate Dressing, Watermelon & Feta Cheese Salad, Thai Chicken Noodle Salad, Curried Fruit & Rice Salad, Waldorf Salad, Marinated Mushroom & Artichoke Salad, Country Sweet Potato Salad w/ Candied Pancetta, Carrot & Raisin Salad, Rainbow Coleslaw with Raspberry- Champagne Dressing, Broccoli Slaw w/ Toasted Pumpkin Seeds, Italian Tomato Salad or B.L.T. w/ Avocado, Mandarin Oranges, Bleu Cheese & Roasted Garlic Balsamic Vinaigrette

Assorted Relish and Pickles

Crisp Vegetable "Crudités" accented by our House Cucumber-Wasabi Dip
Tropical Fresh Fruit Platter

An Assortment of Rustic & Specialty Freshly Baked Breads and Butter
Assorted Cheesecakes & Tortes

Regular, Decaffeinated Coffee, and Tea
\$22.00 per person + HST and Gratuity