

# ROYAL COACHMAN CATERING

## THREE STAR BUFFET

*This menu is designed for a minimum of 30pl  
Modified Dinner Buffets are available for smaller groups*

Your Choice of either a Chef Carved  
"AAA" Sterling Silver, Baron of Beef served  
w/ a Red Wine Demi Glaze. Spicy French Dijon & Hot Horseradish  
or

Chef Carved Roasted Boneless Pork Loin Stuffed with  
Sun dried Apricots, Grated Apples & Toasted Walnuts,  
w/a Sherry, Demi-Cream Sauce

### Choice of One:

Market Seasonal Vegetables sautéed w/ Roasted Garlic & Ginger in Olive Oil  
or

Medley of Market Seasonal, Steamed Vegetables tossed in Fresh Herbs & Butter

### Choice of One:

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

### Choice of Three:

Exotic Green Salad with 2 Dressings, Signature Caesar Salad, Spinach Salad  
w/ Honey Dill Dressing, Island Salad w/ Fresh Fruit Varietals, Goats Cheese &  
House made Pomegranate Dressing, Watermelon & Feta Cheese Salad,  
Thai Chicken Noodle Salad, Curried Fruit & Rice Salad, Greek Salad,  
Marinated Mushroom & Artichoke Salad, Country Potato Salad,  
Carrot & Raisin Salad, Rainbow Coleslaw with Raspberry- Champagne Dressing,  
Italian Tomato Salad, Waldorf Salad, Broccoli Slaw w/ Tasted Pumpkin Seeds,  
B.L.T. w/ Avocado, Mandarin Oranges, Tomato, Bacon, Bleu Cheese & Roasted  
Garlic Balsamic Vinaigrette or Traditional 5- Bean Salad w/Sun dried Tomato  
Vinaigrette

Assorted Relish and Pickles

Crisp Seasonal Vegetable "Crudités" w/ House Cucumber-Wasabi Dip

An Assortment of Rustic Freshly Baked Rolls and Butter

A Selection of Tortes and Cocktail Cakes

Regular and Decaffeinated Coffee and Tea

\$20.00 per person + HST and Gratuity