

PINECREST CATERING

presents

THE GOLD BUFFET

\$32.00 per person (Price includes tax and gratuity)

Choice of two Appetizers

May select from appetizers on Silver Menu

Spanikopita Cups ~ Moroccan Stuffed Dates ~ Meat or Vegetarian Stuffed Mushrooms

Shrimp on Ice with Cocktail and Aioli Sauce ~ Antipasto Platter ~ Smoked Salmon

Additional appetizer, this menu, \$2.50 per person

Choice of one Salad

Spinach au pois with Feta ~ Caesar with Homemade Dressing

Classic Greek with Feta and Olives

Million Dollar Spring Greens with Raspberry Vinaigrette

Additional salad, \$1.00 per person

Choice of one Vegetable

Broiled Asparagus Spears ~ Brussels Sprouts Beurre noir

Green Beans Almandine ~ Sautéed Mushrooms and Peas

Additional vegetable, \$1.00 per person

Choice of one Starch

Sundance Yams ~ Wild Rice Pilaf ~ Chunky Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes ~ Seasoned Burnt Buttered Noodles

Additional starch, \$1.00 per person

Choice of two Entrées

Beef Tenderloin with Béarnaise ~ Greek Roasted Leg of Lamb

Roast Beef Carving Station with Horse Radish Sauce Chicken

Marsala ~ Chicken with Artichokes in a Cream Sauce Pork

Tenderloin on a Bed of Homemade Apple Fruit Sauce Yams

Coquilles (Scallops) ~ Poached Salmon with Aioli Sauce

Additional entrée \$4.00 per person, chicken is \$3.00 per person

Your meal will include

Assorted Fresh Rolls and Butter

Coffee ~ Iced Tea ~ Lemonade

Call Nikki McDonald at 719-481-3307

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All prices are increased for off-site catering