

# PINECREST CATERING

presents

## THE GOLD BUFFET

(Available upgrade at \$16.00 per person)

### **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**

**[nikki@historicpinecrest.co](mailto:nikki@historicpinecrest.co)**

***(Prices include tax and gratuity)***