



Sample Buffet Dinner Menu
(Can be customized for lunch)

Display

*Assorted Artesian Cheeses, Cured Meats
Olives, Fruit, French Bread & Crackers
Roasted Rosemary Almonds*

Hand Passed

*Grilled Shrimp Skewers, Cilantro Vinaigrette
Triple Cream Brie & Black Mission Fig in Puff Pastry
Herb Crusted Lamb Chop, Blackberry Gastric*

Salads

*Little Gem Greens, Sun dried Cherries, Fennel
Orange Segments, Toasted Almonds,
Kumquat Dijon Vinaigrette*

*Roasted Red & Gold Beets
Roaring 40s Blue Cheese
White Balsamic Vinaigrette*

Entrées

*Marinated Grilled Beef Tenderloin
Port Demi glaze*

*Fine Herb Marinated Grilled Chicken
Roasted Tomato Coulis
Petit Heirloom Tomatoes*



Side Selections

Herb Roasted Fingerling Potatoes

Asparagus w Lemon vinaigrette

Dessert

Chocolate Mousse

Raspberry Mint Garnish

Please Note: The above represents a small sample of what we can do. Chez Michele will always make recommendations based on the freshest seasonal ingredients available at the time. Contact us for a custom proposal and be prepared to "Taste the Passion."