



Sample Buffet Lunch Menu

Display (optional)

*Assorted Artisan Cheeses
Fresh Fruit, Dried Fruit, Assorted Tapenade
Cured and dried meats, Roasted Rosemary Almonds
Baguette & Crackers*

Soup

Please Select One

Classical Gazpacho with a Twist

Chilled Asparagus Soup with Corn Nibletts & Truffle Oil

*Butternut Squash Bisque
Cinnamon Cream Fraiche*

Sweet Corn Chowder

Wild Mushroom Bisque

Salads

Please Select Two

*Classic Caesar Salad
Olive Bread Croutons*

*Organic Mixed field Greens, Shaved Baby Carrots
Japanese Cucumber, Grape Tomatoes, Bermuda onion
Green Goddess Dressing*

Butter lettuce Salad



*Radicchio, Gorgonzola, Candied Walnuts
Apple Cider Vinaigrette*

*Heirloom Tomatoes, Fresh Buffalo Mozzarella
Olive oil, 12 year aged Balsamic and Fresh Basil*

*Arugula Salad
Arugula, Manchego, D'Anjou Pears
Maple Grove Champagne Vinaigrette*

*Orchetta Pasta Salad
Lemon, olive oil, spinach, Feta, Sun dried Tomatoes*

*Fresh Farmers Market Fruit Salad
Honey yogurt dressing*

Assorted Sandwiches
(Choice of 3)

*Chez Michele
Rotisserie Roasted Chicken Salad
Cranberry Walnut Bread*

*Black forest Ham & Jarlsberg
Apricot Dijon
Sourdough*

*Pesto Chicken
Cream Cheese, Grilled onion, Lettuce, Tomato
Multigrain Baguette*

*Roast Beef
Horseradish Cheddar, Lettuce, Tomatoes
Dark Rye*



Roasted Vegetable

*Peppers, Spinach, Summer Squash, Portabella
w/ Chipotle Aioli on Herb Focaccia*

Roasted Turkey

*Jack Cheese, Cranberry Mayo, Lettuce, Tomato
Ciabatta Roll*

Dessert

Assorted Petit desserts to include:

*Profiterole, Apricot Pistachio, Wild Strawberry, Crème Brule cheesecake, Zuccotto,
Lemon Roulade*

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.”*