

BIG GUNS CATERING

DINNER BUFFET SAMPLE MENU

Salad - Choice of One

Marinated Tomatoes, Mozzarella and Basil with Extra Virgin Olive Oil and Balsamic Vinaigrette

Gemelli Pasta with Grilled Chicken, Sun-Dried Tomatoes, Basil, Red Onion and Balsamic Vinaigrette

Romaine Hearts with Country Ham Crisps, Diced Tomato, Belgian Endive, Radish Relish and Crispy Black-Eye Peas

Romaine, Endive, Arugula and Roasted Red Peppers tossed in a Caesar Dressing with Garlic Focaccia Croutons and Parmesan Crisp

Entrees - Choice of Two

Bangkok Style BBQ Chicken in a Sweet and Spicy Sauce

Corn Crusted Mahi Mahi with a Corn Broth and Smoked Pepper Relish

Pan Seared Halibut with Clams, Carrot Cardamom Broth and Baby Peas

Bouillabaisse of Mussels, Scallops, Shrimp, Clams, Gulf Fish and Calamari Poached in a Saffron Tomato Broth with Sourdough Crostini and Garlic Aioli

Mustard and Horseradish Crusted New York Sirloin with a Roasted Shallot Demi-Glace

Smoked and Roasted Prime Rib of Beef with a Peppercorn Au Jus and Creamy Horseradish Sauce

Mustard, Rosemary and Balsamic Marinated Leg of Lamb with a Zucchini, Cracked Olive and Roasted Tomato Au Jus

Smoked Pork Loin with a Roasted Pear Compote, Port Wine Sauce and Crumbled Gorgonzola

Vegetable - Choice of One

Boundry Corn Pudding, Stir Fried Vegetables with a Poblano Soy Sauce, Lemon Scented Buttered Broccoli

Starch – Choice of One

Sweet Pepper Steamed Couscous, Rosemary Garlic and Balsamic Roasted Potatoes, Bound'ry Macaroni and Cheese, Bleu Cheese Au Gratin Potatoes, Chili Scallion Mashed Potatoes and Wild Rice Pilaf

Dessert

Pastry Chef's Whim

Freshly Baked Breads and Rolls