

Buffet Celebration Menu

Soups and Salads

Chilled Gazpacho

Classic Tomato or Watermelon

Jersey Farmers Corn Soup

Crab Salad

Roasted Asparagus Soup

Parmesan Croutons

Seasonal Organic Baby Greens

Slow-Roasted Tomatoes

White Truffle Vinaigrette

Classic Caesar Salad

Shaved Parmesan

Focaccia Croutons

Arugula and Frisée Salad

Roasted Walnuts, Fresh Peaches

Lemon Vinaigrette

Faro Salad

Dried Fruits, Herbs

Sherry Vinaigrette

Trofie Primavera

Zucchini, Yellow Squash, Broccoli, Asparagus, San Marzano Tomato Fondue

Avocado Salad

Tomato, Red Onion, Iceberg

Gazpacho Vinaigrette

Tricolor Salad

Peppercorn Pecorino

Chianti Vinaigrette

Mâche and Asparagus Salad

Heirloom Tomatoes, Crispy Shallots

Citrus Vinaigrette

Buffet Celebration Menu

Soups and Salads

(Continued)

Spinach, Watercress and Red Oak Salad

Pancetta, Bleu Cheese, Cucumber
Sun-Dried Tomato Vinaigrette

Bibb Salad

Grape Tomatoes, Carrots, Red Peppers
Champagne Vinaigrette

Red Oak Salad

Tomatoes, Jicama, Mango
Lime-Cilantro Vinaigrette

Soba Noodle Salad

Red Pepper, Sesame Seeds, Scallions, Cucumbers, Daikon, Tomatoes, Peanut Sauce

Mezzi Rigatoni Salad

Radicchio, Pecorino, Pine Nuts and Arugula Pesto

Salad of Smoked Trout

Watercress, Peaches, Cucumber and Horseradish Dressing

Entrées

Roast Sirloin of Beef

Wilted Arugula
Peppercorn Jus

Grilled Hanger Steak

Chimichurri Sauce

Herb-Crusted Tenderloin of Beef

Cabernet Reduction

Slow Roasted Glazed Loin of Veal

Demi Glaze

Buffet Celebration Menu

Entrées

(Continued)

Colorado Loin of Lamb

Lamb Jus

Peach-Infused Loin of Pork

Grilled Peach Chutney

Seared Bronzino

Tomato, Fennel and Olive Ragout

Grilled Salmon

Cucumber and Fennel Salad

Salsa Verde

Pan-Seared Red Snapper

Spicy Bouillabaisse Sauce

Roast Halibut

Sautéed Seasonal Baby Vegetables

Lemon Beurre Fondue

Yuzu Glazed Arctic Char

Taro Mash

Honji Meji Mushrooms

Shiro Dashi Ahi Ichiban Tuna

Asian Slaw

Classic Shrimp Scampi

Garlic, Capers, Butter and Chardonnay

Herb-Crusted Soft Shell Crab

Marjoram Vinaigrette

Seasonal

Roasted Maine Lobster

Gratinéed with Chassagne-Montrachet Butter

Seasonal

Buffet Celebration Menu

Entrées

(Continued)

Classic Paella

Saffron, Prawns, Chicken, Chorizo, Clams and Mussels

Mushroom Duxelle Stuffed French Cut Chicken

"Fettuccine" Vegetables

Organic Roasted Chicken Breast

Stuffed with Asparagus and Goat Cheese
Wilted Spinach

Free Range Roasted Chicken Breast a Piemontese

Cannellini Beans, Prosciutto and Fresh Herbs

Herb-Crusted Tenderloin of Beef

Cabernet Reduction

Slow Roasted Glazed Loin of Veal

Demi Glace

Roast Rack of Lamb

Gremolata and Lamb Jus

Vegetables

Roasted Summer Vegetables

Zucchini, Yellow Squash, Carrots

Assortment of Grilled Vegetables with Balsamic Reduction

Zucchini, Yellow Squash, Red Pepper, Eggplant, Fennel,
Asparagus and Portobello Mushrooms

"Fettuccine" Vegetables

Carrots, Zucchini, Yellow Squash

Haricots Verts

Butter and Shallots

Buffet Celebration Menu

Vegetables *(Continued)*

Oven-Roasted Carrots

Sautéed Spinach with Shallots

Fried Crispy Onions

Roasted Cipollini Onions

Broccoli Rabe Sautéed with Roasted Garlic

Roasted Zucchini Provençal

Brioche Breadcrumbs, Parsley, Garlic, Olive Oil Garlic and Olive Oil

Sautéed Yellow and Green Patty Pan Squash

Grilled Asparagus

Asian Slaw

Starches

Potato Galette

Potato and Fennel Gratin

Oven-Roasted Medley of Potatoes

Ome's Signature Creamy Mashed Potatoes

Braised Potatoes and Leeks

Sautéed Fingerling Potatoes and Herbs

Jasmine Rice Pilaf

Dauphinois Potatoes

Saffron Couscous with Manicured Vegetables

Lentil and Wild Rice

Faro Rice

Dried Fruits, Herbs, Sherry Vinaigrette

Buffet Celebration Menu

Desserts

Coconut Risotto Rice Pudding

Macerated Mango Mint Salad

Strawberry Trifle

Layers of Strawberry, Vanilla Butter Cake, Mascarpone Cream and Honey Mascarpone

Butterscotch Budino

Freshly Whipped Cream and Shaved Dark Chocolate

Mini Pineapple-Mango Upside Down Cake

Mini Cupcakes

Coconut Raspberry, S'mores, Carrot Cream Cheese, Salted Caramel,
Peanut Butter Chocolate, Mint Chocolate Chip

Meyer Lemon Cone

Flamed Meringue and Candied Lemon Crystals