

The Corporate Gourmet

Corporate Catering & Consulting — www.thecorporategourmet.com

The Corporate Gourmet is your Buffet specialist; you can choose one of our pre-designed menus or work with one of our coordinators to create your own masterpiece.

Buffet I

Corporate Gourmet will set-up a fully Garnished Festive Buffet for you and your Guests to Enjoy!

Three Leaf Greens with **Three Peppercorn Cranberry Vinaigrette**

Italian **Vegetable Fusilli Salad**

Bountiful **Broccoli Salad**

Market Fresh Vegetable Crudite

with **Garlic and Herb Dip**

Traditional Roasted Turkey Breast

with **Apple Dressing and Cranberry Compote**

Yukon Gold Mashed Potatoes and **Roasted Garlic**

Bouquet of Fresh Vegetables Sautéed in **Butter and Fresh Thyme**

Fresh Rustic **Rolls and Butter**

Canadian Cheeses with **Fresh fruit Garnish** with

Gourmet Crackers and Grissini Breadsticks

Dessert Tray

Buffet III

Winter Greens with **Ginger Dressing**

Roasted **Sweet Potato Salad**

Market Fresh Vegetable Crudite

with **Herb and Garlic Dip**

Roasted Hand Carved AAA Alberta **Sirloin of Beef**

Chilled West Coast **Darne of Salmon** with **Tarragon**

Vermouth Sauce

Dauphinois Potatoes

Bouquet of Fresh Vegetables Sautéed with **Butter and**

Fresh Thyme

Fresh Rustic **Rolls and Butter**

Deluxe Cheese Board Display with **Fresh Fruit Garnish**

& Gourmet Crackers and Grissini Breadsticks

Dessert Tray

100+ Guests 21.25 per Guest

50-99 Guests 24.10 per Guest

20-49 Guests 26.90 per Guest

Buffet II

Corporate Gourmet will set-up a fully Garnished Festive Buffet for you and your Guests to Enjoy!

Mixed Greens with Raddicchio and a Julienne of Fresh Vegetables drizzled with our **Ginger Dressing**

French Country Potato Salad with **Vinaigrette and Leek**

Hand Carved Canadian Maple Glazed Ham

Baked with **Orange, Maple and Mustard Glaze** with

Apple Chutney

Dauphinois Potatoes

Bouquet of Fresh Vegetables Sautéed in **Butter and**

Fresh Thyme

Fresh Rustic **Rolls and Butter**

Canadian Cheeses and **Fresh Fruit in Season**

With **Gourmet Crackers and Grissini Breadsticks**

Dessert Tray

Buffet IV

Mixed Greens with Raddicchio and a **Julienne of Fresh Vegetables** with our **Raspberry Vinaigrette**

BowTie Pasta Vegetable Salad **Sundried Tomatoes**

Market Fresh Vegetable Crudite

with **Herb & Garlic Dip**

Slowly Roasted AAA Alberta **Prime Rib of Beef au Jus**

and **Horseradish Sauce and Dijon Mustard**

Dauphinois Potatoes

Bouquet of Fresh Vegetables Sautéed with **Butter and**

Fresh Thyme

Fresh Rustic **Rolls and Butter**

Deluxe Cheese Board Display with **Fresh Fruit Garnish**

& Gourmet Crackers and Grissini Breadsticks

Dessert Tray

100+ Guests 28.90 per Guest

50-99 Guests 30.60 per Guest

20-49 Guests 34.60 per Guest

All Prices are subject to applicable Taxes and Service Charges. The above menus include all Chaffing Dishes and Equipment as required. Staffing and Set up is additional. Please remember we can customize any of the above menus to suit your tastes and/or your budget.

www.thecorporategourmet.com

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