

Summer Buffet

Entrees

Grilled Flank Steak with Smokey Chimichurri Sauce, Roasted Red Onions, Corn and Tomatoes on a bed of Chopped Romaine

Roasted Wild Salmon with Moroccan Barbecue Glaze

Grilled Chicken Kabobs with Summer Squash and Red Onion and Lemon-Honey Glaze

Accompaniments

Mediterranean Orzo Salad with Kalamata Olives, Oven-Dried Tomatoes, Spinach, Feta and Pesto Dressing

Roasted Artichoke Salad with White Beans, Favas, Slow-Roasted Tomatoes and Chives

Tuscan Kale and Shaved Brussel Sprout Salad with Parmesan, Toasted Walnuts and Lemon-Tahini Dressing

Chopped Romaine, Baby Red Leaf and Spinach Salad, Hearts of Palm, Avocado, Crispy Beets, Toasted Pistachios, Citrus-Mint Vinaigrette

Dessert

Coconut-Key Lime Tart with Macadamia Crust

For more information, please contact our Catering Manager Susan Converso at 917-225-6469 or msconverso@optonline.net.