



EMPLOYEE
APPRECIATION



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V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

Extraordinary efforts deserve to be recognized, and our client understood this. To thank everyone for their hard work and dedication over the past year, a special Employee Appreciation party was held. Throughout the event, guests lined our abundant buffets and filled up on savory entrees and enticing desserts, helping to forget the pressures of the workplace and focus on having fun.

BUFFET HORS D'OEUVRE

ROOT VEGETABLE CHIPS V | GF

Sweet potato, yucca and beet chips, accompanied by pineapple salsa.

GRILLED & CHILLED MARINATED

VEGETABLE DISPLAY V | N | GF

Asparagus, red and green peppers, carrots, jicama, yellow squash, zucchini, cauliflower, mushroom and eggplant accompanied by roasted red pepper sauce.

MEDITERRANEAN HUMMUS BASKET V

Roasted garlic hummus in a scooped out bread bowl topped with Israeli salad, pesto, roasted red peppers, olive tapenade and feta cheese, served with herbed toasted pita chips.

SPANISH SLICED CHEESE DISPLAY V | N

Sliced manchego and la peral sheep's milk cheese, mahon and san simon cow's milk cheese, garrotxa goat's milk cheese, and roasted red pepper goat cheese dip, beautifully displayed with sliced sunflower raisin baguette, stirato bread, onion ciabatta crostini, fig jam, and marcona almonds. Fresh strawberry and grape garnish.

SLICED BEEF TENDERLOIN DISPLAY

Medium rare char-grilled thinly sliced beef tenderloin, accompanied with horseradish-chive sauce and bearnaise mayonnaise, miniature sliced brioche and French onion rolls.

BUFFET DINNER

INSALATA TOSCANA SALAD V

Mesclun greens, grilled asparagus tips and portobello mushroom, roasted red pepper, Parmesan curls and julienned fried leeks, served with our balsamic vinaigrette.

PECAN ENCRUSTED CHICKEN BREAST N

Pecan encrusted, boneless, skinless chicken breast served over a bed of sautéed spinach, and napped with a light honey-mustard cream sauce.

JUMBO WHITEFISH

With Parmesan crust napped with Marsala sauce and set on a bed of sautéed spinach.

OVEN ROASTED FINGERLING POTATOES V | GF

LONG GRAIN & WILD RICE V | GF

GRILLED VEGETABLE MEDLEY V | GF

With asparagus, mushroom, yellow squash and red pepper.

BUFFET DESSERT

RED VELVET WHOOPIE PIES V

With cream cheese filling.

CHOCOLATE WHOOPIE PIES V

With marshmallow filling.

FRESHLY BAKED ASSORTED COOKIES V | N

CHEF'S SELECTION OF FRESHLY

BAKED DESSERT BARS N

CLASSIC CHEESECAKE LOLLIPOPS V

PETITE GOURMET FRUIT KEBOBS V | GF

Cantaloupe, honeydew and watermelon garnished with a fresh blueberry.



