



T U L I P S & M A P L E
T H E A R T O F C A T E R I N G

a brown's company [est.1929]

Elegant Buffet Menu

Impress your guests with an array of delicious offerings

Dinner Buffet Inclusions

Artisan Rolls, Flatbreads & Flavoured Butters

Choose 2 Salads

Chefs Seasonal Salads

Cajun Potato Salad

Citrus Broccoli & Cheddar Pasta Salad

Assorted Cheese and Seasonal Fruit Display

Chef's Selection of Decadent Mini Cakes, Squares, Fruit Tarts and Gourmet Cookies

Freshly Brewed Mountain View Coffee and Herbal Teas

Choose your Mains

Oven Roasted Pork Tenderloin- Stuffed with Leeks, Apples, Dried Cranberries and Smoked Gouda.
Wrapped in Apple Smoked Bacon. Drizzled with Grainy Mustard & Brandy Maple Cream

Sundried Tomato & Olive Tapenade Crusted Salmon with Tomato Basil Au Jus & Leek Crisps

Pan Seared Baby Eggplant Stuffed with Lentil & Mushroom Ragout. Served with Red Pepper Coulis,
Basil Oil and Balsamic Reduction

Slow Roasted Butcher Block Striploin with Horseradish & Dijon Red Wine Demi-Glaze

Seared Chicken Breast with Tarragon Mushroom Cream

Roasted New Zealand Leg of Lamb with Caramelized Red Onion Glaze

Cajun Seared Tilapia with Roasted Leek & Pepper Crab Ragout

Hearty Meat Lasagna or 4 Cheese & Spinach Lasagna

Paired with Chef's Selection of Seasonal Vegetables, Potatoes and Rice

Package Pricing

1 Main Choice: \$32.95 per guest

2 Main Choices: \$37.95 per guest

3 Main Choices: \$42.95 per guest