



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/ Min 20 people

### 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 Sauce

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 (Tax not included)

1 Main Choice: \$34.95 per guest

2 Main Choices: \$39.95 per guest

3 Main Choices: \$44.95 per guest