



# ENCHANTED GARDEN BUFFET

## SAMPLE BRUNCH MENU

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### PRE-RECEPTION MENU

Seasonal Fresh-cut Fruit with Honey Yogurt Dip

Build Your Own Yogurt Parfait

Selection of Breakfast Pastries from our Bakery with Jams and Preserves

Assorted Minute Maid® Juices, Fresh Brewed Joffrey's™ Signature

Blend Regular & Decaffeinated Coffee, and a Selection of Twinings® Hot Teas

### BRUNCH BUFFET MENU

Potatoes Au Gratin Aged Cheddar, Gruyere, Parmesan

Creamy Penne Pasta Pancetta, English Peas, and Parmesan Cream Sauce

Mickey Waffles with Seasonal Berries, Warm Fruit Compote, Maple Syrup and Whipped Cream

Smoked Bacon

Turkey Sausage

Caesar Salad with Romaine Hearts, Creamy Caesar Dressing, Parmesan Cheese,  
and Herb Croutons

Braised Chicken Provençale with Lemon, Capers, Fresh Parsley, Tomatoes, Olives,  
and Fresh Herbs

Maple Ginger-lacquered Roast Pork Loin with Apple Compote

French Green Beans with Roasted Garlic Oil, and Lemon

### EGG COOKERY STATION

Cage-free Omelet and Egg Station served with: Shrimp, Bacon, Diced Ham, Diced Turkey,  
Spinach, Tomato, Peppers, Mushrooms, Scallions, and Assorted Cheeses

### ACCOMPANIMENTS

Assorted Artisan Breads with Flavored Oils and Butters, Jams and Preserves

Fresh Brewed Joffrey's™ Signature Blend Regular & Decaffeinated Coffee,

Gold Peak® Iced Tea, and a Selection of Twinings® Hot Teas

### WEDDING CAKE

Your choice of flavor and filling



# PART OF YOUR WORLD SAMPLE BUFFET LUNCH

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## SALAD

Roasted Beets, Whipped Goat Cheese, Watercress, Candied Walnut Crumb, Citrus Vinaigrette  
Avocado, Tomato and Red Onion Salad with Herb Vinaigrette

## ENTRÉE

Herb Panko-crusted Mahi-Mahi, with Braised Fennel and Leeks, Chardonnay Nage  
Seared Chicken Breast Chasseur Style with Cognac and Foraged Mushrooms

## SIDES

Herb Salt-roasted Fingerling Potatoes  
Green Beans with Roasted Garlic Oil and  
Lemon

## ACCOMPANIMENTS

Focaccia Bread with Butter and Extra Virgin Olive Oil  
Fresh Brewed Joffrey's™ Signature Blend Regular & Decaffeinated Coffee, Gold Peak® Iced  
Tea, and a Selection of Twinings® Hot Teas

## WEDDING CAKE

Your choice of flavor and filling  
Scoop of Ice Cream to accompany your wedding cake

## BEVERAGES

Three (3) Hour Beer & Premium Wine Package Bar



# WONDERLAND OF FLAVORS

## SAMPLE BUFFET DINNER

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### SALAD

Caesar Salad with Romaine, Dressing, Cheese, and Croutons  
Mozzarella and Heirloom Tomato Salad with Sherry Vinaigrette and Torn Basil

### ENTRÉE

French Cut Chicken with Rioja Sauce, Jamon and Grapes  
Braised Beef Short Ribs with Roasted Cipollini Onions, Red Wine Demi  
Pan-seared Salmon with Preserved Lemon, Caper Beurre Blanc

### SIDES

Potatoes Au Gratin with Aged Cheddar, Gruyere, and Parmesan  
Chef's Seasonally-inspired Vegetables

### ACCOMPANIMENTS

Rolls and Butter

Fresh Brewed Joffrey's™ Signature Blend Regular & Decaffeinated Coffee, Gold Peak® Iced Tea, and a Selection of Twinings® Hot Teas

### WEDDING CAKE

Your choice of flavor and filling

### BEVERAGES

Three (3) Hour Premium Package Bar