



Buffets and grills are summer casual or decadent and gourmet, depending on your menu. We find buffets to be a lovely way to serve your guests a great plethora and variety of food. For larger parties and weddings, we suggest a selection of grilled meats.

We care about what we do; from where our food comes from and how it was grown or raised, to how it was prepared for you with care.

### Menu #1:

- \* Grilled cedar plank Atlantic salmon with sorrel and tarragon and chipotle aioli
- \* Large local beef brochettes with BE BBQ sauce
- \* Grilled summer vegetables with goat cheese chevre
- \* Salad of lightly curried orzo, French lentil and wild rice
- \* Salad of organic field greens with Dijonnaise
- \* New baby potato salad with chives and coarse mustard

### Menu#2:

- \* Local lamb brochettes with rosemary, sweet red onion and honey mustard, red wine and mint jus
- \* Grilled local trout en papillote with maple and lemon
- \* Grilled feta burgers (generally pork) in pita with taziki sauce, tomato and cucumber
- \* Mediterranean pasta salad with Kalamata olives and oregano dressing
- \* Salad of organic field greens with balsamic vinaigrette

### Menu #3:

- \* Pork and chicken skewers with sweet peppers and onions, mushrooms in a Greek oregano dressing with taziki
- \* Grilled summer vegetables with fresh basil and Heirloom tomatoes
- \* Local golden, candy-cane and red beet salad with lentils and dill
- \* Traditional potato salad with peppers, green onions and mayonnaise
- \* Greek salad with Kalamata olives and oregano dressing

Please contact us by way of phone or email for a custom quote for your next get together. Share the joy of gourmet food with us!