

Movable Feast Catering

SAMPLE BUFFET MENU

BAR SNACKS

Fennel Spiced Almonds
Lentil Dal with Mini Pappadam

BUTLERED HORS D'OEUVRES
served by our waiters on colorful lacquer trays

Aloo Mattar Samosas with a Mint Chutney
Maryland Coastal Crabcakes with Caper Remoulade
Sauteed Thai Shrimp with Green Chilies
Mini Organic Beef Burgers with Stilton Cheese
served on Tiny Brioche with Spicy Ketchup
Arepas (Colombian Corncakes)
with Guacamole, Shrimp and Coriander

SOUP SHOTS

Gazpacho, Cantaloupe and Minted Pea
Served in square shot glasses

FIRST COURSE SERVED AT EACH GUESTS' PLATE

Panzanella Salad
with Oak Leaf Lettuce, Red Basil,
Yellow Heirloom Tomatoes,
Belgian Cucumbers, Asiago and Croustades
Drizzled with an Aged Balsamic Vinaigrette

SEATED BUFFET DINNER

Roasted Organic Salmon Filets with Mango Salsa
Boneless Breast of Chicken marinated in Tanqueray Gin
With Lime and Cilantro
Jeweled Coconut Rice
Virgin Olive Oil and Rosemary Roasted Baby
Pattypan Squash, Zucchini and Carrots
Sauteed Haricot Verts with Toasted Almonds
Mini Whole Grain and Sourdough Loaves

DESSERT BUFFET

Fresh Strawberries and Blueberries
Movable Feast Wedding Cake
(decorated by our designer with fresh blooms)
Movable Feast blend Coffee, Decaf and Herbal Teas