



Email: info@mylescatering.com Website: <http://www.mylescatering.com> Phone: (860) 305-0009 Fax: (860) 812-2224

WEDDING BUFFET MENU – 2008 – 2009

SERVICING CT – MA – NY

Passed hors d'oeuvres

Select Five: Included in Package

- Coconut Shrimp – Orange Tamarind Chutney
- Seared Scallops on Gaufrette Potato w/ Cilantro Lime Cream
- Wild Mushroom Profiteroles
- Lobster Mango Open Purse
- Philo Triangles With w/ Spinach, Feta & Sesame Seeds
- Sesame Chicken Fingers - Orange Horseradish Sauce
- Jumbo Lump Crab Cakes - Cajun Remoulade Sauce
- Vegetable Spring Rolls - Sweet & Sour Sauce
- Beef Tenderloin with Wild Mushrooms and Sherry in Puff Pastry Dough
- Scallops Wrapped In Bacon
- Petit Croquet Monsieur w/Parisian Ham, Gruyere, and Roast Pear
- Smoked Salmon Rosettes w/Dill Mustard
- Provençal Pizza w/Roast Tomato, Sweet Pepper, Olive and Chevre
- Pecan Crusted Chicken w/Apricot Dipping Sauce
- Peppercorn Crusted Flat Iron Steak w/Cusabi Mashed Potatoes on Crostini
- Lobster Napoleons
- Thai Chicken Sate W/ Peanut, Lemongrass & Lime Dipping Sauce
- Lemon Basil Marinated Shrimp Skewer w/Charred Tomato Coulis
- Seared "Rare" Spiced Tuna on Sesame Flatbread w/Ginger Aioli

**DON'T LIKE WHAT YOU SEE
HERE, MYLES WILL CUSTOM
DESIGN A MENU JUST FOR
YOU.**

Stationary hors d'oeuvres

Included in Package

Domestic & Imported Cheeses - To Include Farmstead and Domestic Cheeses w/ Fancy Grapes and Berries, Sliced Bread & Assorted Crackers

Seasonal Garden Vegetable Crudité - Zucchini, Yellow Squash, Bell Peppers, Selected Seasonal Vegetable w/ A Roasted Red Pepper Dip

Seasonal Fresh Fruit Display - w/ Lemon Mint

Stationary hors d'oeuvres

Priced Separately

Jumbo Shrimp Cocktail – Myles Cocktail Sauce & Lemon Wedges

Classic Raw Bar

Charcuterie Board –

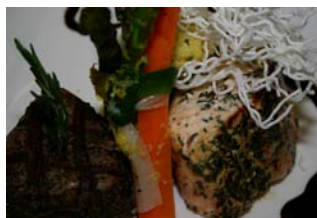
Salami, Smoked Meats, Braseola, Proscuitto, Aged Parmesan Cheese, Marinated Provolone Cheese

Pate Board

First Course Selections

Select One: Included in Package

- Boston Bibb Lettuce Tossed w/ Mesclum Greens, Shaved Parmesan Cheese, Baked Apples & Balsamic Vinaigrette
- Mixed Green Salad w/Goat Cheese, Dried Cranberries & Green Apples
- Lobster/Cheese Ravioli w/Sundried Tomato & Red Pepper Sauce
- ❖ Lavash Tower Salad (Urban Oaks Greens, Dried Fruit, Spiced Nuts, Goat Cheese Timbale & Fig Syrup) Add 4.00 pp
- ❖ Seared Hudson Valley Foie Gras w/Winter Fruit Chutney, Aged Balsamic Vinegar & Truffle Oil on a Mache Bed Add 6.00 pp



Hot Buffet Entrees

Select up to Two Entrees

44.00 pp

Cornish Game Hen w/Rosemary Sprigs

Chicken Breast Sauté w/lemon white wine sauce

Flat Iron Steak, Tarragon Crusted – Onion Demi-Glace

Salmon Fillet, Grilled Herb de Provence, Roasted Fennel & Sauté' Tomatoes

Pork Loin, Sri-Lankan Black Tea Smoked w/Fruit Chutney

Accompaniments

Select Three Side Items

Fingerling Roasted Potatoes, Yukon Gold & Red Bliss w/Thyme, Parsley & Clarified Butter

Potato Au Gratin, Diamond Cut Tri-Color, Layered w/Gruyere Cheese, Shallots & Cream

Myles Basmati Calypso Rice w/Tossed Coconut and Fried Ginger

Pasta Spiral w/Roasted Vegetable, Basil & Grated Parmesan Cheese

French Green Beans & Glazed Baby Carrots

Vegetable Platter, Grilled

Orzo Salad, pine nuts, lemon zest, mint

Assorted Gourmet Bread & Rolls w/Flavored Butter

Desserts

Included in Package

Assorted French Pastries
Myles Chocolate Bread Pudding
Chocolate Truffles
Assorted Petite Fours

Coffee & Assorted Tea

Included in Package

Fresh Brewed Coffee, Decaffeinated Coffee Regular and Herbal Teas

All prices subject to service charge and applicable sales tax.. Prices quoted are subject to change based on product availability.

All rentals including, China, Silverware, Linens and Labor are additional based upon individual needs

There is a risk associated with consuming raw or undercook foods such as MEATS, POULTRY, or SEAFOOD products.

WE ACCEPT ALL MAJOR CREDIT CARDS