

# Buffet Menus

## MOET SERIES

Assorted freshly baked rolls, loafs & flatbreads with butters

Niche mixed green salad, tossed in Maple balsamic vinaigrette, grape tomatoes & cucumbers wedges, topped with fresh berries

Traditional Caesar salad with double smoked bacon & garlic croutons

Roasted mini potatoes tossed in fresh dill butter

Cranberry wild rice pilaf

Medley of vegetables

Roasted chicken breasts, smothered with wild mushroom sauce

Oven-baked Pork loin medallions, topped with mustard sauce

Assorted decadent petit fours

Coffee & Tea

\$35 per person, includes Tableware

(china, water goblet & cutlery) & Service Staff

## HENKEL SERIES

Assorted freshly baked rolls, loafs & flatbreads with butters

Summer breeze salad with charred onions, tossed in a grainy mustard balsamic dressing topped with pears, honey-coated almonds, cambozola cheese & fresh berries

Cold pasta fussily salad with sweet peppers, sundried tomatoes, Kalamata olives & Feta cheese, tossed in garlic basil olive oil

Grilled asparagus with tomatoes & chives salad, tossed in lemon dill garlic crème fraîche

Black eye bean saffron rice

Parsley Parisian potato tossed in garlic butter

Medley of roasted root vegetables

tossed in herbed garlic butter

Penne A La Chili, sauté of sweet peppers, chipolini onions, forest mushrooms & chives, simmered in garlic chili fresh herbs olive oil & Asiago cheese

Lemon Basil Pesto marinated Chicken Supreme breast, drizzled with natural Au Jus  
Coffee & Tea

\$45 per person, includes Tableware

(china, water goblet & cutlery) & Service Staff

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## CRISTAL SERIES

Assorted freshly baked rolls, loafs & flatbreads with butters

Niche mixed green salad tossed in Maple balsamic vinaigrette, grape tomatoes & cucumbers wedges, topped with

candied pecans, crumbled Blue cheese & fresh berries

Niche signature bean salad with lupini beans, cucumbers, cherry tomato, onions & corn, marinated in a jalapeño dill dressing

Mediterranean salad, crisp lettuce, Bermuda onion, tomatoes, cucumbers, crushed feta cheese & olives

aside with lemon honey oregano vinaigrette

Cranberry wild rice pilaf

Roasted mini potatoes crusted with rosemary garlic olive oil

Penne pesto A La Crème, roasted red peppers,

baby spinach, tossed in cashew pesto vanilla crème sauce

Medley of steamed vegetables

Grain fed chicken Supreme breast with fresh basil white wine cream sauce

Chef's carving station with Niche-crusted, slowly roasted Rib eye beef with Au Jus

Coffee & Tea

\$55 per person, includes Tableware

(china, water goblet & cutlery) & Service Staff

## CHANDON SERIES

Assorted freshly baked rolls, loafs & flatbreads with butters  
roasted red pepper dip, spinach Asiago cheese dip & hummus

Broccoli salad with grapes, fresh apples, smoked bacon, sunflower seeds, tossed in a lemony zest dressing

Niche signature bean salad with lupini beans, cucumbers, cherry tomato, onions, corn, marinated in a jalapeño dill dressing

Summer breeze salad with charred onions, tossed in a grainy mustard balsamic dressing, topped with pears,

honey-coated almonds, cambozola cheese & fresh berries

Wild forest mushrooms stuffed agnolotti pasta, tossed in fresh basil cream sauce, garnished with

Asiago cheese & drizzled with olive oil

Saffron lemon grass infused rice pilaf

Sole Paupiettes, stuffed with roasted garlic brie cheese & black current preserve poached in white truffle tarragon sauce

Lemon basil pesto marinated Chicken Supreme breast, drizzled with natural Au Jus

Assorted mini French & Italian pastries, mini crème Brule, Baileys chocolate mousse in martini glass with fruit topping  
Fruit platter, assorted fresh-cut, colourful fruit with garnishes

Sugar Rim Berry Champagne

\$65 per person, includes Tableware

(china, water goblet & cutlery) & Service Staff

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# Notes

## DOM PERIGNON SERIES

Assorted freshly baked rolls, loafs & flatbreads with butters

### SEAFOOD ANTIPASTO PLATTER

Half poached in lemon grass bouillon lobsters, crab legs, cocktail shrimp, hot mussels of A La Diablo sauce & Roasted tomato Marinara sauce, hot calamari in garlic chili lemon pepper sauce, marinated & grilled sweet peppers, eggplant, duo of zucchini & rosemary roasted mushrooms, assorted flat breads, freshly baked loafs & rolls with assorted dips of roasted red pepper, Asiago & spinach artichoke, hummus, assorted fine deli meats of prosciutto, Genoa salami, capicola, assorted olive bar & Chef's selection of Imported cheese & crackers

Summer breeze salad with charred onions, tossed in a grainy mustard balsamic dressing topped with pears, honey-coated almonds, cambozola cheese & fresh berries

Grilled asparagus with tomatoes & chives salad, tossed in lemon dill garlic crème fraiche

Lobster orzo pasta salad with charred onions, sundried tomatoes and fresh basil in a vanilla creamy roasted garlic dressing, garnished with brie cheese

Cranberry wild rice pilaf

Roasted mini potatoes crusted with fresh herbs & garlic

Stuffed Jumbo Ravioli with portobello, shitake, porcine & white mushrooms duxelle, simmered in Ice wine Gewurztraminer béchamel sauce

Medley of steamed vegetables

Grain fed chicken breast Supreme with fresh basil white wine cream sauce drizzled with chive olive oil

Chef's carving station of Salmon Wellington, stuffed with baby spinach, roasted mushroom duxelles and goat's cheese

Chef's carving station with Niche crusted slowly roasted whole tenderloin medallions with Au Jus & horse radish onions

Coffee & Tea

\$85 per person, includes Tableware (china, water goblet & cutlery) & Service Staff