



Vintage Valley Catering

with Chef Mike Matson

Buffet Menu

Salads

Caesar with the Works
Baby Spinach with Fuji Apples, Goat Cheese, Pecans and Balsamic Syrup
Black Bean and Sweet Corn
Potato with Carmelized Onion and Grainy Mustard
Cous Cous with Dried Cranberries and Toasted Pine Nuts

Sides

Risotto with Wild Mushrooms
Citrus Infused Jasmine Rice
White Beans with Smokey Bacon
Scalloped Potatoes with Cheddar Cheese
Roasted Root Vegetables

Fish & Meats

Sesame Crusted Ahi Tuna with Mango Salsa
Tiger Prawn Skewer with a Citrus Buerre Blanc
Grilled Salmon with Roasted Red Pepper Coulis
Marinated & Roasted Game Hen
Cured & Grilled Pork Centerloin with Carmelized Apples
Braised Pork Shoulder with Red Eye Gravy
Maple Crusted Tri Tip

Desserts

Mini Profitoroles
Chocolate Brulee
Cheese Platter with Cousteau's Breads
