

**Carving & Other Buffets
(Mix and Match Choices)
(50 person Minimum)**

Tri Tip with Rosemary and Red Wine Sauce
Whole Chicken with Fresh Thyme and Sea Salt
Pork Tenderloin with Cherry Chutney Sauce
Rolls and Other Condiments
\$22.00 per person

Grilled Tenderloin of Beef
Mushroom Cabernet Wine Sauce
Lamb Chops Encrusted with Pistachios
Wild Rice Pilaf
\$32.50 per person

Brochettes of Meats Grilled over Mesquite
Beef with Rosemary
Lamb with Lavender
Tender Chicken with Thyme
Roasted Red Potatoes on the side
\$19.50 per person

Roasted Whole Turkey
Spiral Honey Baked Ham
Grilled Flank Steak
Rolls and Other Condiments
\$19.00 per person

Ask About Specialty Buffets
Caviar with Traditional Toast Points, Egg and Capers
French Influence of Foie Gras and Duck Confit
A Variety of Dim Sum
Assorted Sushi
Price Varies

Roasted Whole Turkey
Grilled Breast of Chicken
Rolls and Other Condiments
\$19.95 per person

Fresh From The Sea
Smoked Mussels
Prawns with Horseradish Sauce
Smoked Salmon Display
Oysters on the Half Shell
Market Price

Pasta, Pasta, Pasta
Hand Made Pasta with
Choice of Sauces
Pesto Cream, Bolognese, Marinara
\$15.95 per person

Seasonal Salads (Choice of Three)
Caesar with Traditional Anchovy Dressing
Baby Spinach Salad with Egg and Bacon
Xebec House Salad with Goat Cheese and
Walnuts
\$18.00 per person

Seasonal Vegetable Display
Warm and Room Temperature
Raw, Roasted, Sautéed
Wild Mushrooms Selection of
Roasted Potatoes, Squash
Fresh Corn, Summer Beans
Etc, Etc
\$12.00 per person

Buffet A La Carte (Price Per Person)

Beef/Veal

Grilled Tenderloin of Beef with Mushroom Cabernet Wine Sauce	\$21
Grilled Rib eye	\$15
Roast Beef with Rosemary and Red Wine Sauce	\$11.50
Grilled Flank Steak wild mushroom sauce	\$10
Grilled Tri-tip with onion balsamic confit	\$10
Beef Brochettes with Lime Oregano Butter	\$10
Double Cut Veal Chop with Chef Choice of Sauce	\$18
Veal Scaloppini with lemon caper sauce	\$13

Poultry

Chicken Cutlets with Lemon and Caper Sauce	\$9
Game Hen with Stuffed with Fresh Herbs and Garlic	\$11
Grilled Chicken Breast with (Chef Choice of Sauce)	\$12
Roasted Whole Turkey	\$14
Duck Confit	\$15

Pork

Pork Chop with Juniper and Balsamic onions	\$12
Pork Tenderloin with Homemade Apple Cranberry Chutney	\$11
Spiral Honey Baked Ham	\$11

Lamb

Lamb Leg with Fresh Lemon Garlic and Olives	\$14
Lamb Chops Encrusted with Mustard and Pistachios	\$18
Lamb Brochettes with Fresh Mint Pesto	\$11

Seafood

Seasonal Catch	Selection and Price Varies
Salmon Fillet with (Chef Choice of Sauce)	A.Q
Seafood Paella	\$19
Prawns with Horseradish Sauce	\$8
Scallop and Prawn Brochette	\$8
Smoked Salmon Display	\$7
Oysters on the Half Shell	\$28 per dozen

Starch

Pasta with Choice of Sauce	\$9
Ravioli (Chef choice) with Choice of Sauce	\$11
Seafood Pasta with White or Red Sauce	\$10.5
Wild Rice Pilaf	\$6
Roasted Shallot New Potato Mash	\$6
Double Baked Polenta with Tomato Marinara	\$7
Roasted Red Potatoes with Fresh Herbs and Olive Oil	\$5
Pizza with Assorted Toppings	\$12

Salads/Vegetables

Caesar with Traditional Anchovy Dressing	\$7
Baby Spinach Salad with Egg and Bacon	\$6
Xebec House Salad with Goat Cheese and Almonds	\$6
Caprese Salad of Tomatoes, Mozzarella and Basil	\$8
Italian Salad of Tomatoes, Green Beans, and New Potatoes	\$8
Seasonal Vegetables Sautéed with Olive Oil	\$4.5
Butter Lettuce Salad of Domestic Blue and Walnuts	\$7