

Onil Chibás Events

Buffet Dinner 3

Hors d'oeuvres

Assorted cheese and seasonal fruit platter with EuroPane baguette

Winter crudités with homemade pita chips and assorted dips *Roasted garlic hummus*

Caramelized shallot

Spanish Romesco

Spicy candied peanuts

Dinner

Mixed greens with roasted tomatoes, Rocca Parmesan, garlic croutons and sweet basil with white balsamic vinaigrette

Roasted vegetable lasagna with wild mushrooms and homemade marinara

Sirloin tri-tip with caramelized onions and Italian Gremolata

Pan seared Atlantic salmon with lemons and white wine and capers

Green bean sauté with toasted almonds and citrus supreme

Dinner served with homemade foccacia rolls

Dessert

Lemon saffron rice pudding with almond biscotti

Coffee & Tea Service

