

Onil Chibás Events

Italian Style Buffet Dinner

Passed Hors d'oeuvres

Crushed tomato and red onion with basil and oregano on baguette crisps

Italian caprese skewers with marinated mozzarella broccocini
and sweet basil

Cool citrus supreme confit in endive boats with micro cilantro

Beef skewers with lemon caper dipping

Buffet Dinner

Spring greens with cherry tomatoes, olives, pickled red onion,
and parmesan cheese

Served with a white balsamic vinaigrette

Broccoli and cauliflower sauté with tomatoes and lemon

Baked striped bass with rosemary and garlic with roasted fennel and with garlic aioli

Chicken picatta with a white wine caper sauce

Pasta primavera with crushed tomatoes, sweet peppers, portabellas and squash
with parmesan

Dinner served with warm European dinner rolls and whipped butter

Dessert

Mini vanilla cupcakes with strawberry buttercream

Milk chocolate gianduja truffles with cocoa powder

Coffee & Tea Service