



**MARQUEE BUFFET**  
**AT CURTAIN CALL**

## **The Phantom of the Opera Buffet**

### **FARM SALAD**

Seasonal Greens, cucumber, julienne carrots, red onions, Nicoise olives, artichokes, Bleu Cheese Dressings: Creamy Provençal Herb, Raspberry Champagne Vinaigrette

### **CAESAR SALAD**

Chopped Romaine – on side: dressing, croutons, parmesan asiago blend

### **LOCAL FARM TOMATOES**

Tomatoes, Balsamic vinaigrette, bleu cheese, micro basil

### **BREAST OF CHICKEN DIJONASSISSE**

Sautéed and topped with a rich white wine Dijon sauce

### **BEEF BORDELAISE**

Fresh carved prime rib of beef with sauce bordelaise

### **SALMON GRENEBLOISE**

Fresh salmon baked with breadcrumbs, capers, and lemon butter sauce

### **HARICOTS VERTS**

Petite green beans with julienne carrots

### **ASPARAGUS**

Fresh steamed spring asparagus with beurre blanc

### **POMMES DAUPHINOISE**

Thinly sliced potatoes, layered with French cheese blend and rich custard hinted with nutmeg and garlic

### **BAUGUETTES, CROISSANTS AND BUTTER**

### **DESSERT BUFFET**

Opera Torte, French Macarons, Chocolate Mousse with Raspberries, crème brulee, and Fresh Strawberries with Whipped Cream and Chocolate Sauce