












































































Catering Menu



















Version 5.1
June 09

Table of Contents

<u>ORDERING INFORMATION</u>	<u>1</u>
MENU PRICES	1
EXPRESS CATERING	1
DROP-OFF CATERING	1
FULL SERVICE	1
SERVICE STAFF	1
GRATUITY	2
PAYMENT AND ORDER CONFIRMATION	2
NON-PROFIT MENUS	2
CUSTOM MENUS	2
ORDERING MULTIPLE ENTRÉES	2
LARGE ORDER DISCOUNTS	2
FOOD QUALITY COMMITMENT	2
<u>HORS D' OEUUVRES</u>	<u>3</u>
 HORS D' OEUUVRES - VEGETARIAN SELECTIONS	4
 HORS D' OEUUVRES - VEGETARIAN SELECTIONS, CONTINUED	5
 HORS D' OEUUVRES - SEAFOOD SELECTIONS	6
 HORS D' OEUUVRES - SEAFOOD SELECTIONS, CONTINUED	7
 HORS D' OEUUVRES - POULTRY SELECTIONS	8
 HORS D' OEUUVRES - BEEF/LAMB/PORK SELECTIONS	9
 HORS D' OEUUVRES – CANAPÉS	10
 HORS D' OEUUVRES – CANAPÉS, CONTINUED	11
 HORS D' OEUUVRES – CANAPÉS, CONTINUED	12
 HORS D' OEUUVRES – PÂTÉS AND TERRINES	13
 HORS D' OEUUVRES – PÂTÉS AND TERRINES, CONTINUED	14
 HORS D' OEUUVRES – PÂTÉS AND TERRINES, CONTINUED	15
 HORS D' OEUUVRES – ASSORTMENTS	16
 HORS D' OEUUVRES – TRAY ASSORTMENTS	17
 HORS D' OEUUVRES – ENGLISH TEA	18
<u>BREAKFAST AND BRUNCH.....</u>	<u>19</u>
 BREAKFAST	20
 <u>BRUNCH</u>	<u>21</u>
BRUNCH MENU PRICING.....	21
BAKERY	21

APPETIZERS & SALADS.....	21
 BRUNCH, CONTINUED	22
ENTRÉES	22
ACCOMPANIMENTS.....	22
 BRUNCH, CONTINUED	23
CHARCUTERIE.....	23
CARVING STATION (REQUIRES COOK ON SITE).....	23
DESSERTS	23
<u>LUNCH.....</u>	<u>24</u>
 LUNCH - SACK LUNCHES	25
 LUNCH - COLD BUFFET	26
 LUNCH - HOT BUFFETS	27
 LUNCH - HOT BUFFETS, CONTINUED	28
 LUNCH - HOT BUFFETS, CONTINUED	29
 LUNCH - HOT BUFFETS, SIDE SALADS	30
 LUNCH - HOT BUFFETS, SIDE DISHES	31
<u>KID’S CORNER.....</u>	<u>32</u>
 LUNCH AND DINNER	33
<u>DINNER</u>	<u>34</u>
 DINNER - ENTREES	35
POULTRY SELECTIONS.....	35
BEEF AND VEAL SELECTIONS.....	35
 DINNER – ENTREES, CONTINUED	36
PORK AND LAMB SELECTIONS	36
SEAFOOD SELECTIONS.....	36
 DINNER - SIDE DISHES	37
SALAD SELECTION.....	37
STARCH SELECTION.....	37
 DINNER - SIDE DISHES, CONTINUED	38
VEGETABLE SELECTION	38
PASTA SELECTION	38
 DINNER - CARVERY STATION	39
<u>DESSERTS.....</u>	<u>40</u>
 DESSERTS	41
 DESSERTS, CONTINUED	42
 DESSERTS – CHOCOLATE FOUNTAIN	42
 DESSERTS - CAKES	43

INTERNATIONAL BUFFET	44
ABOUT OUR INTERNATIONAL BUFFET	45
DINNER AND LUNCH PRICING	45
CUSTOM MENUS.....	45
HOW TO ORDER	45
 INTERNATIONAL BUFFET- CARIBBEAN	46
 INTERNATIONAL BUFFET- CARIBBEAN, CONTINUED	47
 INTERNATIONAL BUFFET- CARIBBEAN, CONTINUED	48
 INTERNATIONAL BUFFET- CHINA	49
 INTERNATIONAL BUFFET- CHINA, CONTINUED.....	50
 INTERNATIONAL BUFFET- FRANCE	51
 INTERNATIONAL BUFFET- FRANCE, CONTINUED	52
 INTERNATIONAL BUFFET- FRANCE, CONTINUED	53
 INTERNATIONAL BUFFET- GERMANY AND HUNGARY.....	54
 INTERNATIONAL BUFFET- GERMANY AND HUNGARY, CONTINUED	55
 INTERNATIONAL BUFFET- GERMANY AND HUNGARY, CONTINUED	56
 INTERNATIONAL BUFFET- GREECE	57
 INTERNATIONAL BUFFET- GREECE, CONTINUED	58
 INTERNATIONAL BUFFET- GREECE, CONTINUED	59
 INTERNATIONAL BUFFET- GREECE, CONTINUED	60
 INTERNATIONAL BUFFET- INDIA.....	61
 INTERNATIONAL BUFFET- INDIA, CONTINUED	62
 INTERNATIONAL BUFFET- INDIA, CONTINUED	63
 INTERNATIONAL BUFFET- ITALY	64
 INTERNATIONAL BUFFET- ITALY, CONTINUED.....	65
 INTERNATIONAL BUFFET- ITALY, CONTINUED.....	66
 INTERNATIONAL BUFFET- MEXICO	67
 INTERNATIONAL BUFFET- MEXICO, CONTINUED.....	68
 INTERNATIONAL BUFFET- MIDDLE EAST.....	69
 INTERNATIONAL BUFFET- MIDDLE EAST, CONTINUED	70
 INTERNATIONAL BUFFET- MIDDLE EAST, CONTINUED	71
 INTERNATIONAL BUFFET- MIDDLE EAST, CONTINUED	72
 INTERNATIONAL BUFFET- MIDDLE EAST, CONTINUED	73
 INTERNATIONAL BUFFET- MOROCCO	74
 INTERNATIONAL BUFFET- MOROCCO, CONTINUED.....	75
 INTERNATIONAL BUFFET- POLYNESIA (HAWAII).....	76
 INTERNATIONAL BUFFET- POLYNESIA (HAWAII), CONTINUED.....	77
 INTERNATIONAL BUFFET- POLYNESIA (HAWAII), CONTINUED.....	78
 INTERNATIONAL BUFFET- SPAIN	79
 INTERNATIONAL BUFFET- SPAIN, CONTINUED	80
 INTERNATIONAL BUFFET- SPAIN, CONTINUED	81
 INTERNATIONAL BUFFET- SPAIN, CONTINUED	82

 INTERNATIONAL BUFFET- SPAIN, CONTINUED	83
 INTERNATIONAL BUFFET- THAILAND AND VIETNAM	84
 INTERNATIONAL BUFFET- THAILAND AND VIETNAM, CONTINUED	85
 INTERNATIONAL BUFFET- THAILAND AND VIETNAM, CONTINUED	86
 INTERNATIONAL BUFFET- U.S. CAJUN AND CREOLE	87
 INTERNATIONAL BUFFET- U.S. CAJUN AND CREOLE, CONTINUED.....	88
 INTERNATIONAL BUFFET- U.S. CAJUN AND CREOLE, CONTINUED.....	89
 INTERNATIONAL BUFFET- U.S. CAJUN AND CREOLE, CONTINUED.....	90
 INTERNATIONAL BUFFET- U.S. SOUTH.....	91
 INTERNATIONAL BUFFET- U.S. SOUTH, CONTINUED	92
 INTERNATIONAL BUFFET- U.S. SOUTH, CONTINUED	93
 INTERNATIONAL BUFFET- U.S. SOUTHWEST FUSION.....	94
 INTERNATIONAL BUFFET- U.S. SOUTHWEST FUSION, CONTINUED.....	95
 INTERNATIONAL BUFFET- U.S. SOUTHWEST FUSION, CONTINUED.....	96
 INTERNATIONAL BUFFET- U.S. SOUTHWEST FUSION, CONTINUED.....	97
<u>BEVERAGES</u>	98
 BEVERAGES - COLD	99
 BEVERAGES - HOT.....	100
 BEVERAGES - HOSTED BAR SERVICE	101

Ordering Information

Windy Plum Farms is proud to offer our outstanding food and services in a variety of ways to fit your needs.

Orders MUST be finalized 7 days prior to the event date. When requesting a quote from us, please provide us with the number of expected guests, your menu selection, type of service (Take-Out, Express, or Full), staffing and any rental equipment needs you may have. If you have a budget (price per person) for your event, providing this information will help us give you the best possible service at the best price.

Menu Prices

Printed menu prices do not include sales tax, delivery/pick-up charges, beverages (can be purchased separately), tableware, equipment rentals, linens, serving personal, coordinator fees or gratuity. **Prices and descriptions are subject to change without notice.**

Take-Out Catering

If you would like to save on delivery and setup costs, you may pick up your order at our Corona location. At the time of ordering, you must specify that you will be picking up the order. Equipment rentals (chaffing dishes, etc.) that are picked-up by you must be returned to our location the next business day after the event.

Equipment must be cleaned of all food debris and in the same condition in which you received it. A cleaning fee will be applied to items returned in dirty condition. A late penalty will be charged if equipment is returned late. You may also request disposable pans and platters to further reduce your costs.

Express Catering

Express Service includes delivery of your food in disposable pans and platters. We do not set-up your buffet nor do we return to clean-up. Delivery charges are based on location of the event. Food is ready to eat within 15 minutes of delivery. **We provide disposable serving utensils only;**

Full Service

Our full service catering includes delivery, setup and takedown of your event. We can also provide event planners, serving/bartending staff and referrals to our preferred vendors for equipment rentals, flowers and cakes to provide the perfect event from start to finish. A 15% service charge will be applied to cover setup, takedown, and clean up of the buffet equipment for events that do not include staffing. A 20% service fee will be charged for events that include staffing. This service fee is not a gratuity, but is intended to cover the cost of setup, takedown, clean up and coordination of service staff. An additional fee will be charged for rinsing and/or washing of rental equipment at the event location by Windy Plum Farms personnel. For plated luncheons or dinners, add \$3.00 per person to the meal costs plus the cost of serving personal and on-site cook.

Service Staff

Personnel charges are based on a minimum 4-hour event time.

Event Staff	\$125.00 (\$30.00/hr Overtime)
Weekend Event Staff.....	\$150.00 (\$35.00/hr Overtime)
Holiday Event Staff.....	\$180.00 (\$45.00/hr Overtime)
Event Captain	\$250.00 (<i>Required if more than three Event Staff are on duty.</i>)
Bartender... ..	Same as Event Staff or Cash Bar
Cook	\$150.00 (\$35.00/hr Overtime) **NOT AVAILABLE ON HOLIDAYS**
Chef for Demonstrations	Call **NOT AVAILABLE IN DECEMBER or HOLIDAYS**

Gratuity

Gratuity **is included** in Full Service catering for Event Staff and Bartending except for Cash Bar service. Gratuity is **not included** in Express and Take-Out Catering, but tips are considered proper and greatly appreciated.

Payment and Order Confirmation

Please see our Catering Contract for payment information. To confirm an order, Windy Plum Farms **MUST** have a signed Catering Contract and receive the required deposit, if required, for the event. If paying with a credit card, a Credit Card Authorization form must be signed as well.

Non-Profit Menus

Non-profit organizations may order from our hot lunch menus for lunch **and** dinner. We do not charge non-profits for chaffing dishes.

Custom Menus

In addition to the items shown in this menu, Windy Plum Farms can provide a wide variety of custom menus. Please give us a call and we will try to accommodate your requests.

Ordering Multiple Entrées

You may order multiple entrées for your lunch or dinner meals. If your meal is being served as a buffet, we recommend choosing the same side dishes for all entrées.

Large Order Discounts

For orders of 100-150 servings, a discount of 5% will be applied. Orders over 150 servings will receive a 10% discount. Discount applies to food only. Rentals, service personal, fees and beverages are not included.

Food Quality Commitment

Windy Plum Farms uses only the freshest and highest quality ingredients available. We use only trans-fat free cooking oils and add no MSG in the preparation of our dishes.



Hors d'Oeuvres

Hors d' Oeuvres - Vegetarian Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

HOT

Lemon Parmesan Artichoke Hearts - Artichokes hearts served warm and tossed with lemon, parmesan and olive oil.....	\$1.50
Mushrooms Stuffed w/ Smoked Gouda - Large mushrooms stuffed with smoked Gouda, garlic and bread crumbs and then baked until golden brown.....	\$1.25
★ Brie with Peach-Cranberry Topping & Crackers – A whole wheel of brie topped with peach-cranberry compote and baked. Served with Crackers. Serves 10-12	\$25.00
★ Radicchio and Manchego Quesadillas – A unique variation on a classic. Flour tortillas filled with olive tapenade, grilled radicchio, and authentic Spanish Manchego cheese.....	\$2.00
★ Goat Cheese Crisps with Mushroom Ragout – Crispy goat cheese disks topped with sautéed fresh mushrooms seasoned with Madeira and shallots	\$1.75
★ Phyllo-Wrapped Figs with Pernod Mascarpone - Poached Mission Figs topped with Pernod flavored Mascarpone and wrapped in filo pastry.....	\$2.00
★ Filo Triangles – A mixture of feta and spinach wrapped in crunchy filo.....	\$1.00
Thai Vegetable Spring Rolls w/ Sesame-Ginger Sauce – Mini fried egg rolls stuffed with vegetables. Served with a sesame-ginger sauce	\$0.50

COLD

Artichoke Hearts filled w/ Goat Cheese – Long-stem artichoke hearts stuffed with goat cheese and herbs.....	\$2.00
Fried Ravioli – Crispy fried cheese ravioli served with marinara sauce. Serving size is 2 ravioli per person.....	\$1.00/2
✓ Grilled Asparagus with Balsamic-Soy Dressing – Grilled, marinated asparagus served with a balsamic vinegar and soy dressing	\$1.00
Gorgonzola & Caramelized Onion Bruschetta – Sweet caramelized mixed with rich Gorgonzola cheese and served on a crunchy bread round.....	\$1.35
Glazed Pear and Goat Cheese Bruschetta – Poached pear served on a crunchy bread round spread with fresh goat cheese	\$1.35
Vegetable Mini-Quiches – Mushroom, leek and red pepper mini quiches.....	\$1.25
Ratatouille on Toasted French Baguette – Sautéed eggplant, zucchini, red onion and peppers served on slices of toasted French bread	\$1.25
Endive Leaves with Roquefort Cheese, Pecan and Cranberry - Endive leaves topped with a mixture of Roquefort, candied pecans and dried cranberries	\$1.50
Dried Apricots with Honey-Mascarpone and Candied Pecans – One of our Signature Appetizers. Specially prepared dried apricots topped with honey-mascarpone cheese and our handmade candied pecans.....	\$1.25
Mozzarella and Sun Dried Tomato Skewers – Fresh mozzarella and sun dried tomatoes served on mini skewers	\$1.50

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

4

Hors d' Oeuvres - Vegetarian Selections, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

COLD

Goat Cheese and Shitake Mushroom Parmesan Tartlets – <i>Mini tarts filled with goat cheese, shitake mushrooms and topped with parmesan. These tarts are baked, but served cold.</i>	\$1.25
Dolmas – <i>A classic Greek appetizer. Grape leaves stuffed with rice and vegetables</i>	\$1.25
Vine Leaves Stuffed with Wild Rice and Apricots – <i>A unique variation on the Dolmas, this one stuffed with a mixture of dried apricots and wild rice</i>	\$1.25
Layered Basil Cheese Torte with Assorted Crackers – <i>Layers of seasoned Ricotta Cheese, Sun Dried Tomatoes, Pesto, Fresh Tomatoes and Olives. Served with assorted crackers. Serves 15-20</i>	\$35.00
Layered Bean Dip with Tortilla Chips – <i>Layers of refried beans, guacamole, sour cream, cheddar cheese, green onions, fresh tomatoes and olives. Served with Tortilla chips. Serve 15-20</i>	\$25.00
Deviled Egg Platter (32 pieces).....	\$18.00
Marinated Olives – <i>Olives marinated with orange, garlic and marjoram (serves 10)</i>	\$16.00
Crostini with Tapenade – <i>Crunchy French bread slices topped with olive tapenade</i>	\$1.25
Deviled Quail Egg – <i>Deviled quail eggs served atop pumpernickel rounds</i>	\$1.25
Red Pepper Mousse in Endive – <i>Creamy red pepper mousse served on endive leaves</i>	\$1.00
Blue Cheese Mousse on Toast Rounds – <i>Creamy blue cheese mouse served on toasted rounds</i>	\$1.00
Cheese Stuffed Dates with Pistachios – <i>Dates stuffed Boursin and cream cheeses and rolled in pistachio nuts</i>	\$1.25
Blue Cheese Grapes – <i>Grapes rolled in blue cheese and pistachio nuts. Served in the shape of a bunch of grapes. 1 Bunch serves 10</i>	\$35.00
Vietnamese Spring Rolls - <i>Marinated cucumbers, green onions and rice noodles and fresh herbs wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried</i>	\$1.25
Hummus Platter – <i>Pureed garbanzo beans with tahini, lemon juice, garlic and olive oil. Served with pita bread. Serves 20</i>	\$1.50
Baba Ghannouj Platter – <i>Pureed grilled eggplant with tahini, lemon juice, garlic and olive oil. Served with pita bread. Serves 20</i>	\$1.50
Tabbouleh Platter – <i>Minced parsley, Roma tomatoes, green onions and bulgur wheat with lemon vinaigrette. Served with pita bread. Serves 20</i>	\$1.50
Muhammara Platter – <i>Sometimes called “Walnut Caviar”, this delicious pâté is made with ground walnuts, hot pepper paste, pomegranate molasses and olive oil. Serves 20</i>	\$2.00
Caponata Platter – <i>Eggplant, zucchini, red bell peppers, tomatoes, capers and balsamic vinegar highlight this Sicilian classic. Garnished with toasted walnuts and served with Italian bread. Serves 20</i>	\$1.50
Vegetable Bruschetta Bar – <i>Assortment of vegetable bruschetta included roasted eggplant with Fontina, marinated artichoke with provolone and sun-dried tomato with fresh mozzarella. You assemble the Bruschetta to your liking</i>	\$2.25

★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

5

✓ = Seasonal/Special Order Item

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Hors d' Oeuvres - Seafood Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

HOT

* † Crab Cakes served with Spicy Avocado Sauce and Creole-Honey Mustard Sauce – Crunch crab cakes served with two sauces.....	\$2.50
Crab and Havarti Stuffed Mushrooms – Large button mushrooms stuffed with crab and Havarti Cheese.....	\$2.00
† Shrimp Kabobs with Wasabi Dipping Sauce – Spicy marinated Shrimp Kabobs with assorted vegetables grilled and served with a Wasabi dipping sauce.....	\$2.50
Lobster Stuffed Red Potato – New Potatoes split and topped with lobster, Havarti cheese and herbs.....	\$3.00
* Moroccan Salmon Skewers with Citrus Yogurt Sauce – Skewers of salmon crusted with fennel, cumin and coriander and served with tangy citrus and yogurt sauce	\$2.00
*✓ Broiled Oysters with Garlic-Tarragon Crust – Fresh sucked oyster topped with tarragon, bread crumbs and butter then broiled	\$3.00
* Crab Rangoon (Crab & Cream Cheese Wontons) with Soy-Ginger Dipping Sauce – Fried wontons stuffed with cream cheese and crab and with a sweet soy-ginger dipping sauce	\$2.50
Grilled Whisky-Garlic Shrimp Skewers – Grilled shrimp marinated with Bourbon Whisky and Garlic.....	\$2.50
* Coconut Crusted Shrimp With Pineapple-Apricot Salsa – Crunch coconut bread shrimp served with a salsa made from fresh pineapple and apricot preserves.....	\$2.50
Smoky Grilled Shrimp Skewers with Garlic-Parsley Mojo – Shrimp marinated with Mescal and served with a garlic, parsley and lime infused oil.....	\$2.50
Bagna Cauda – “Bagna cauda” means “hot bath” and is a specialty of Italy’s Piedmont region. It is a mixture of garlic, anchovies, capers and Romano cheese served hot with fresh cut vegetables for dipping. Serves 20	\$40.00
Thai Shrimp Spring Rolls w/ Sesame-Ginger Sauce – Mini fried egg rolls stuffed with shrimp and vegetables. Served with a sesame-ginger sauce.	\$0.75

COLD

Chilled Shrimp Tray served with cocktail sauce.	
Tray of 50.....	\$75.00
Tray of 100.....	\$140
Caviar Pie – Rich egg salad topped with sour cream and cream cheese and decorated with caviar and green onions. Served with bread and lemon wedges.....	\$ 3.00
Crab Tarts – Mini-tarts stuffed with crab salad.....	\$ 1.25
Crab Dip w/Crackers – Made with real crab, not imitation. Serves 20.....	\$45.00
New Potatoes with Caviar and Crème Fraîche – Creamy new potatoes topped with Crème Fraîche and topped with osetra caviar	\$3.00

Continued on next page

Hors d' Oeuvres - Seafood Selections, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

COLD

Open-Faced Sandwiches of Herring, Apple and Chives – Creamy hearing, apple and chive salad served atop pumpernickel bread	\$2.00
Crab Meat and Avocado Profiteroles – Puffs stuffed with crab and avocado salad	\$1.25
Smoked Trout Canapé – House smoked trout served with horseradish butter on rye bread rounds	\$3.00
Potato Crepes with Smoked Salmon, Crème Fraîche and Caviar – Mini potato pancakes topped with smoked salmon, crème fraîche and caviar.....	\$3.00
✓ Oysters with Beluga Caviar – Oyster served on the half-shell with Mignonette Sauce (shallots, chives and champagne vinegar) and topped with beluga Caviar (20 Pieces).....	\$75.00
Ceviche in a Cucumber Cup – Fish and scallop ceviche served in cucumber cup	\$2.00
Smoked Salmon Roulades - Pinwheels made with smoked salmon and dill cream cheese	\$2.00
Tuna Tartar On Potato Crisps – Fresh tuna tartar (raw tuna) served on a potato crisps	\$2.00
Decorated Poached Whole Salmon (10-12 pounds) - A whole salmon skinned, glazed and decorated with cucumber. Served with Creamy Dill Sauce.....	\$80.00
Blini with Three Caviars - Mini pancakes topped with crème fraîche and caviar	\$3.00
Smoked Salmon Coronets on Baguette – Rolled sliced smoked salmon served on sliced baguette spread with dill cream cheese	
Shrimp Vietnamese Spring Rolls - Marinated chicken or duck meat, cucumbers, green onions and rice noodles wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried	\$1.50
Smoked Salmon Platter – Windy Plum Farms own smoked salmon served with served with marinated cucumbers and red onion, capers , mustard-dill mayonnaise sauce and rye bread slices. Serves 20	\$55.00
Gravlax Platter – Windy Plum Farms own curried, un-smoked salmon served with served with marinated cucumbers and red onion, capers , mustard-dill mayonnaise sauce and rye bread slices. Serves 20.....	\$45.00

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7

Hors d' Oeuvres - Poultry Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

HOT

‡ Chicken Satay with Peanut Sauce – Grilled chicken skewers served with spicy peanut sauce	\$ 1.75
Chicken Cilantro Bites – Ground seasoned chicken served formed around a sugar cane skewer and broiled. Served with garlic-ginger dipping sauce	\$ 1.75
Chicken Wings (Teriyaki, BBQ or Spicy Buffalo Style ‡) (60 pcs)	\$37.00
Moroccan-Style Chicken Phyllo Rolls - These rolls are based loosely on b'stilla — a phyllo-crust "pie" of shredded chicken that's been simmered with Moroccan spices and then mixed with egg and nuts. The egg lends the filling an almost custard-like richness. Served with Moroccan spicy tomato sauce.....	\$1.75
★Black Bean, Corn and Chicken Quesadillas – Grilled quesadillas stuffed with black beans, corn, chicken and Mexican cheeses. Served with fresh salsa, sour cream and guacamole	\$3.50
Chicken Empanadas w/ Mango Chutney - Our traditional empanadas are stuffed with seasoned chicken, olives, raisins and hard-cooked eggs and are baked in a pastry crust.....	\$1.50
Bacon Wrapped Quail – Quail breasts and legs/thighs wrapped in bacon and roasted	\$2.00
Roast Stuffed Chicken Legs – Deboned chicken legs stuffed with a mixture of veal and pork	\$2.25
Pastry Wrapped Sausage – Chicken and apple sausage, honey mustard, cheddar cheese wrapped in a pastry crust and baked.....	\$1.50
Thai Chicken Spring Rolls w/ Sesame-Ginger Sauce – Mini fried egg rolls stuffed with chicken and vegetables. Served with a sesame-ginger sauce	\$0.75

COLD

Chicken Profiteroles - Savory Pâte á Choux puffs filled with any of the following fillings:	
Cashew Chicken Salad.....	\$1.25
Southwest Chicken Salad	\$1.25
Duck and Mango Salad.....	\$2.00
Turkey Baja Rolls - Flour tortillas rolled sushi-style and filled with smoked turkey, avocado, fresh spinach and peppercorn ranch dressing	\$1.00
Vietnamese Spring Rolls - Marinated chicken or duck meat, cucumbers, green onions and rice noodles wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried.	
Chicken	\$1.50
Duck	\$2.00
Grilled Chicken on Fried Wontons – Crispy fried wonton top with Wasabi-flavored cream cheese, grilled chicken breast and pickled gingerroot	\$1.50
Maple Glazed Smoked Duck on Brioche – Thinly sliced smoked duck breast brushed with maple glazed and served on Brioche bread.....	\$2.00
Turkey Coronets on Baguette – Rolled, sliced smoked turkey served on sliced baguette spread with Cajun spiced cream cheese	\$1.25

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8

Hors d' Oeuvres - Beef/Lamb/Pork Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

HOT

Beef Meatballs – Bite sized meatballs in any of the following sauces Italian Tomato Sauce, Swedish, Sweet & Sour or BBQ (60 pieces)	\$40.00
Filet Mignon Beef Skewers – Marinated tenderloin beef on skewers with cherry tomatoes, onion and mushrooms	\$3.50
Beef Empanadas w/ Cilantro Sour Cream Sauce - Our traditional empanadas are stuffed with seasoned ground beef, olives, raisins and hard-cooked eggs and are baked in a pastry crust.....	\$1.50
Pork Empanadas w/ Pineapple Chutney - Our traditional empanadas are stuffed with seasoned ground pork, olives, raisins and hard-cooked eggs and are baked in a pastry crust ..	\$1.50
Bacon Wrapped Medjool Dates – Plum dates filled with Fontina cheese and wrapped with smoked bacon	\$2.25
‡ Luleh Lamb Kabobs – Spicy ground lamb kabobs served with creamy garlic sauce	\$2.75
Sausage Rolls – An English classic. Seasoned ground pork sausage baked in a puff pastry and sliced into bite-sized pieces.....	\$1.25
Thai Pork Spring Rolls w/ Sesame-Ginger Sauce – Mini fried egg rolls stuffed with pork and vegetables. Served with a sesame-ginger sauce	\$0.75

COLD

Ham Baja Rolls - Flour tortillas rolled sushi style ham, avocado, fresh spinach and Dijon Ranch Dressing.....	\$1.50
Beef Baja Rolls - Flour tortillas rolled sushi style roast beef, avocado, fresh spinach and Horseradish Ranch Dressing.....	\$1.50
Prosciutto Wrapped Mission Fig – Wine-poached mission figs filled with mascarpone cheese and wrapped with prosciutto. One of our signature hors d' oeuvres	\$1.50
Coronets on Baguette – Rolled, sliced meats served on sliced baguette spread with herbed cream cheese.	
<i>Roast Beef Coronets with Horseradish Cream Cheese</i>	\$1.35
<i>Ham Coronets with Dijon Cream Cheese</i>	\$1.25
<i>Salami Coronets with Capered Cream Cheese</i>	\$1.25
<i>Pork Tenderloin Coronets with Mango Chutney Cream Cheese</i>	\$1.35
✓ Asparagus Wrapped with Prosciutto – Grilled asparagus wrapped with prosciutto	\$1.50
✓ Mango Wrapped with Prosciutto – Fresh mango wrapped with prosciutto.....	\$1.00
✓ Melon Wrapped with Prosciutto – Fresh melon wrapped with prosciutto	\$1.00
Pâté Grand-Mère on Brioche – Pork and liver pate with a hint of brandy served on buttery Brioche bread	\$2.00
Sun dried Tomato and Prosciutto Bruschetta Served with Pomodoro Sauce – Toasted artisan bread topped with sun dried tomatoes, prosciutto, pesto and provolone cheese. Served with Mama D's homemade tomato sauce. We can leave out the prosciutto if you wish to make this vegetarian.....	\$1.50

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

9

Hors d' Oeuvres – Canapés

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

Canapés are sliced breads cut into various shapes and garnished. They can be served at buffets or with cocktails and aperitifs. All canapés are \$1.95 each unless otherwise noted.

- Alberta** *Square crouton spread with anchovy butter, crisscrossed with sliced smoked salmon and garnished with beets and Maitre D' Hotel butter.*
- Aladdin** *Half-circle crouton spread with shrimp spread and garnished with mango chutney.*
- Aurora** *Round croutons spread with dill butter topped with thin-sliced smoked salmon and garnished with cooked beet and sieved egg yolk.*
- Beatrice** *Oval crouton spread with chive butter, topped with thinly sliced salami and hard cooked egg garnished with tomato butter.*
- Beaulieu** *Round crouton spread with butter topped with tomato and black olives*
- Brillat-Savarin** *Oval crouton spread with shrimp butter, topped with poached shrimp halves and garnished with a thin slice of truffle. **\$3.00 each***
- Bordeaux** *Oval crouton spread with shallot butter, topped with slices of shitake mushroom and ham.*
- Buttercup** *Round crouton spread with watercress butter, topped with watercress leaves and garnished with egg yolk spread piped in a lattice pattern.*
- Camembert** *Round crouton spread with butter, topped with a camembert and cream cheese mixture and garnished with half a red grape and a small apple wedge.*
- Capuchin** *Round rye bread crouton spread with mayonnaise, one-half covered with sieved hard-cooked egg yolks and the other covered with caviar garnished with a small shrimp. **\$3.00 each***
- Cardinal** *Round crouton spread with mayonnaise and topped with slices of lobster tail and garnished with a slice of truffle. **\$3.50 each***
- Chanteraine** *Triangular crouton spread with butter, half spread with ham mouse and the other half spread with chicken mousse and garnished with sieved egg.*
- Claire** *Rectangular pumpernickel crouton spread with lemon butter, topped with alternating thin-sliced strips of smoked salmon and caviar. **\$3.00 each***
- Collioure** *Diamond shaped crouton spread with anchovy butter topped with anchovy fillets and garnished with tomato.*
- Coquelin** *Crouton spread with anchovy and parmesan cheese butter, garnished with chopped gherkins and capers.*
- Cucumber** *Rectangular crouton spread with dill butter and topped with thin-sliced cucumber marinated in lemon vinaigrette.*

Continued on next page

Hors d' Oeuvres – Canapés, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

- Danish** *Rye crouton spread with horseradish butter, topped with slices of smoked salmon and herring and garnished with chives. \$2.25 each*
- Derby** *Crouton spread with ham spread and garnished with chopped toasted walnuts.*
- Domino** *Rectangular crouton spread with butter and topped with thin sliced poached chicken glazed with white aspic and decorated to resemble a domino.*
- Duck a la Orange** *Crouton spread with orange butter, topped with sliced roasted duck breast, garnished with orange segments and chopped pistachios. \$2.25 each*
- Dutch** *Square crouton spread with caviar butter and topped with thin-sliced pickled herring garnished with sieved egg yolk and minced chives.*
- Gâtine** *Triangular crouton spread with butter, chicken liver pate, garnished with tarragon leaves and glazed with aspic.*
- Gedeon** *Rectangular crouton spread with butter, liver pate and topped with crisscrossed strips of duck breast. \$2.25 each.*
- Gorgonzola** *Crouton spread with gorgonzola mousse and garnished with a half of a red grape and a toasted walnut.*
- Grecian** *Crouton spread with olive tapenade, garnished with a half cherry tomato filled with herbed feta cheese.*
- Greek** *Round crouton spread with goat cheese, topped with slices of Roma tomato, crumbled feta garnished with a Kalamata olive.*
- Grenoble** *Round crouton spread with walnut butter, topped with a thin sliced Gruyere cheese and garnished with toasted walnuts.*
- Hamburg** *Rectangular rye bread spread with butter and topped with thinly sliced smoked sausage garnished with a small gherkin fan.*
- Harlequin** *Rectangular crouton spread with horseradish butter topped with finely chopped ham, edged with minced parsley and decorated with radishes.*
- Hungarian** *Round crouton spread with paprika butter, topped with chicken spread and garnished with strips of red and green bell pepper.*
- Imperial** *Rectangular crouton spread with Wasabi butter, topped with seared tuna and garnished with pickled ginger. \$2.00 each*
- Indian** *Crouton spread with curry butter, topped with chopped hard boiled eggs and garnished with mango chutney*
- Jodler** *Round pumpernickel crouton spread with radish butter topped with a slice of Swiss cheese and garnished with finely chopped toasted peanuts.*
- La Fayette** *Rectangular crouton spread with shrimp spread, topped with sliced boiled lobster and garnished with truffle and lobster aspic. \$3.50 each*

Continued on next page

Hors d' Oeuvres – Canapés, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

- Lily-of-the-Valley** *Oval crouton spread with tarragon butter, topped with a length-wise slice of hard-boiled egg and decorated with tarragon leaves and glazed with aspic.*
- Livonian** *Rectangular pumpernickel crouton spread with horseradish butter, edged with chopped chives, topped with slices of pickled herring alternating with thin slices of apple.*
- Mascot** *Rectangular crouton spread with basil herb butter, topped with slices of marinated artichoke bottom, garnished with a half of a tiny ball of boiled potato.*
- Mexican** *Crouton spread with cilantro-jalapeno butter, topped with a thin slice of roasted pork tenderloin and garnished roasted red and green bell pepper strips.*
- Moscow** *Square pumpernickel crouton spread with horseradish butter, decorated with a border of lobster butter, filled with caviar and garnished with a poached shrimp. **\$3.00 each.***
- Ogourzi** *Rectangle of rye bread spread with dill butter and topped with thin slices of marinated cucumber garnished with dill sprig.*
- Oriental** *Crouton, spread with butter, topped with thin slices of poached chicken breast, garnished with roasted red bell pepper cut into a crescent and a star and coated with saffron aspic. **\$2.00 each***
- Pellaprat** *Round crouton spread with watercress butter, spread with salmon mousse and edged with watercress butter.*
- Polish** *Rye crouton spread with sauerkraut and caraway cream cheese topped with sautéed kielbasa and garnished with red onion.*
- Prosciutto and Fennel** *Crouton spread with garlic and balsamic cream cheese, topped with prosciutto and garnished with fennel.*
- Prosciutto and Melon** *Crouton spread with pistachio butter, topped with prosciutto and a melon ball and coated with aspic.*
- Prosper Montagné** *Round spread with tomato butter, topped with thinly sliced roasted turkey breast and garnished with roasted red bell peppers*
- Spanish** *Round crouton spread with cayenne butter, topped with cooked egg and garnished with finely diced tomato concasse.*
- Turbigo** *Crouton spread with butter, topped with chopped shrimp, diced pickles and diced cooked celery root.*

Hors d' Oeuvres – Pâtés and Terrines

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

Bring a truly elegant experience to your next cocktail party, luncheon, buffet dinner or hors d' oeuvres assortment with our pâtés and terrines. See the descriptions and pictures on this page to learn more about how Windy Plum Farms categorizes pâtés and terrines. Note that any of our Pâtés or Terrines go well with our Bruschetta Bar.

Our terrines often have various ingredients add to them as a garnish to give them texture and visual appeal. Garnishes include chunks of meat such as ham, dried fruit such as cherries or nuts. They can be easily sliced and are served cold.



Duck Terrine with Pistachios and Dried Cherries

*Our pâtés are usually unadorned and are formed simply of the ground meat mixture baked in loaf form and served sliced and chilled. Pâtés are often soft enough to be spread on bread or crackers.. **Pâté en Croûte** is a pâté baked in a pastry shell and is sometimes served garnished.*

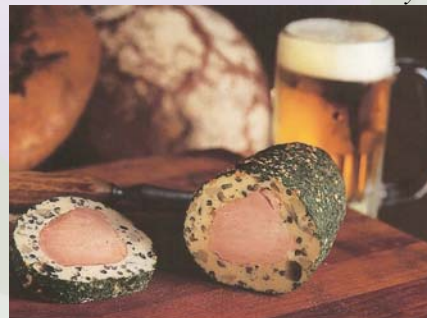


Pâté Grand-Mère



Turkey Pâté en Croûte

Our roulades are formed from a larger cut of meat, such as pork tenderloin, encased in pâté and often rolled in spices or herbs. They are also served chilled and sliced.



Pork Tenderloin Roulade

Galantines are the opposite of a roulade in that the pâté is encased in a deboned piece of poultry such as duck or chicken. It is sometimes coated with aspic and decorated to give it an elegant appearance.



Duck Galantine

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✓ = Seasonal/Special Order Item
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♯ = Spicy Selection (can be made mild)

Hors d' Oeuvres – Pâtés and Terrines, Continued

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

Pâté Grand-Mère - Chicken liver and pork pate with a hint of brandy. Serving Suggestion: Add Cumberland Sauce, Sauce Verte, Heywood's Mustard, French Bread with whipped butter and cured olives and Cornichons (small sour pickles) (\$2.50/person). Add a mixed green salad with balsamic vinaigrette, candied pecans and dried cranberries for \$1.25.....	\$5.00
Pâté Grand-Mère en Croûte - Same as above, but baked in a pastry crust. Serving Suggestions: See Pâté Grand-Mère	\$5.50
Pâté de Maison – Classic courser texture pork pâté. Serving Suggestion: See Pâté Grand-Mère	\$5.00
Pâté de Maison en Croûte - Same as above, but baked in a pastry crust. Serving Suggestions: See Pâté Grand-Mère	\$5.50
Southwest Chile-Chicken Terrine –Chicken pâté, jalapeno, spices and herbs garnished with diced ham and pinto beans. Serving Suggestions: Serve with Papaya and Black Bean Salsa (\$12/quart) or Mango-Lime Salsa (\$12/quart)	\$4.50
Venison Terrine – Venison pâté seasoned with red wine, black pepper onions and tarragon and garnished with golden raisins, mushrooms and sliced ham. Serving Suggestions: See Pâté Grand-Mère	\$6.00
Duck Terrine with Pistachios and Dried Cherries – Duck pâté with sage and garnished with pistachio nuts and dried cherries. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart).....	\$6.00
Terrine of Wild Boar – Ground boar pâté seasoned with leek, gin, juniper, coriander and savory. Serving Suggestions: See Pâté Grand-Mère	\$6.00
Pork Tenderloin Roulade – Pork tenderloin marinated with anise, ginger and Szechwan peppercorns encased in chicken pâté seasoned with garlic, ginger and scallions and rolled in black pepper corns. Serving Suggestions: Serve with Chinese Dipping Sauce (\$8.00/quart), Sweet and Sour Sauce (\$8.00/quart) or Dried Cranberry Mustard (\$10/quart)	\$5.00
Chicken and Crayfish Terrine – Chicken pâté garnished with whole crayfish tails, minced chipotles, mushrooms and cilantro. Serve with Pineapple-Mango Chutney (\$12/quart) or Mango-Lime Salsa (\$12/quart).....	\$5.00
Chicken and Mushroom Terrine – Chicken pâté with mushrooms, shallots and Madeira wine with a hint of tarragon and chives. Serving Suggestion: See Pâté Grand-Mère	\$4.50
Mediterranean Seafood Terrine – A light terrine made from shrimp and scallop pâté garnished with basil, shrimp and sea scallops. Served with Sweet Red Pepper Coulis sauce. Serving Suggestions: Serve with our Caponata Platter.....	\$5.00
Saint Andrew's Vegetable Terrine - Chicken pâté packed with vegetables such as spinach, red bell peppers, zucchini and carrots seasoned with herbs and spices. Serving Suggestion: Serve with our Crostini with Tapenade.....	\$5.50
Roasted Pepper and Eggplant Terrine - Grilled eggplant and mixed bell peppers in a basil red wine vinaigrette aspic. Serving Suggestion: Serve with our Hummus Platter	\$4.00

Continued on next page

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14

Hors d' Oeuvres – Pâtés and Terrines, Continued

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

Seared Lamb, Artichoke and Mushroom Terrine – <i>Spicy seared lamb, artichoke bottoms and mushrooms in a tomato aspic. Serving Suggestion: Serve with our Mediterranean Hors d' Oeuvre Tray</i>	\$5.50
Bouillabaisse en Terrine – <i>French bouillabaisse served in terrine form! Packed with lobster, shrimp, scallops, salmon, monkfish and vegetables bound in tomato aspic. Comes with Rouille sauce. Serving Suggestion: Serve with our Crostini with Tapenade</i>	\$7.00
Turkey Pâté en Croûte – <i>Turkey and pork pâté garnished with dried cherries, dried apricots, turkey chunks and ham and baked in a sweet potato pastry crust. Serving Suggestions: Serve with Cranberry Relish (\$12/quart)</i>	\$5.50
Pheasant Galantine – <i>Galantine of pheasant seasoned with rosemary, sage, thyme and juniper and garnished with Madeira soaked dried currants, cherries and apricots. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart)</i>	\$7.00
Chicken Galantine – <i>Galantine of chicken and pork seasoned with Madeira wine and garnished with ham and pistachio nuts., sage, thyme and juniper and garnished with Madeira soaked dried currants, cherries and apricots. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart)</i>	\$5.00
Duck Galantine – <i>Galantine of duck and pork seasoned with ginger, garlic and five spice powder. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish. (\$12/quart)</i>	\$6.00
Smoked Chicken Liver Pâté - <i>Chicken liver pate with a rich, smoky flavor. Serving Suggestion: Add Cumberland Sauce, Sauce Verte, Heywood's Mustard, French Bread with whipped butter and cured olives and Cornichons (small sour pickles) (\$2.50/person). Add a mixed green salad with balsamic vinaigrette, candied pecans and dried cranberries for \$1.25</i>	\$4.00
Duck Confit Rillettes – <i>Duck confit (duck meat braised in duck fat) made into a silky, succulent spread. Serving Suggestion: Serve with French Bread (\$0.75/person)</i>	\$4.00
 Add a loaf of rustic French bread (serves 8-10)	 \$4.50

Hors d' Oeuvres – Assortments

Our assortments consist of a minimum of 20 servings that include one of each type of hors d' oeuvres per person unless otherwise noted.

A Gathering of Friends

Mini Veggie Quiches • Cashew Chicken Profiteroles • Dried Apricot with Mascarpone and Candied Pecans • Turkey Baja Rolls • Roast Beef Cornets with Horseradish Cream Cheese.... \$7.25

Vegetarian Assortment

Ratatouille on Toasted French Baguette • Cheese Stuffed Dates with Pistachios • Dolmas • Gorgonzola & Onion Bruschetta • Hummus with Pita Bread..... \$6.00

Elegant Assortment

New Potatoes with Caviar and Crème Fraîche • Smoked Salmon Coronets on Baguette • Asparagus Wrapped with Prosciutto • Chicken Mushroom Terrine with Cumberland Sauce • Prosciutto Wrapped Mission Fig..... \$12.00

Hot and Cold Assortment

*Includes A **Gathering of Friends Assortment** plus Chicken Wings (any flavor, two per person) and Meatballs (any flavor, two per person)* \$9.75

The Feast

Includes a Domestic Cheese Display with Crackers, Layered Bean Dip with Tortilla Chips, Chicken Cilantro Bites, Chicken Spring Rolls, Layered Basil Cheese Tort with Cracker, Turkey Baja Rolls and Sun-dried Tomato and Fresh Mozzarella Skewers \$12.00

Bruschetta Bar

Assorted breads served with Sun-dried Tomato Cream Cheese, Tomato and Basil Topping, Papaya Salsa, Olive Tapenade, Caponata, Shaved Romano, Hummus, Goat Cheese Spread, Roasted Red Bell Peppers, Caramelized Onions, Sautéed Mushrooms, Prosciutto and Salami Slices \$10.00

Canapé Assortment

Includes a selection of five canapés such as Grenoble, Hungarian, Pellaprat, Spanish and Ogourzi canapés. Chef's choice, no substitutions \$7.50

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16

Hors d' Oeuvres – Tray Assortments

Unless otherwise noted, price is per serving. Minimum 20 servings of any item ordered.

Mediterranean Tray - Includes Hummus, Baba Ghannouj, Tabbouleh and Muhammara with pita bread, Kalamata olives, artichoke hearts and roasted vegetables. For a description of these items, see our vegetarian hors d' oeuvre section	\$5.00
Antipasto Tray - Includes assorted salami and curried meats, Italian cheeses, artichokes, roasted red peppers and assorted olives. Comes with Italian bread.....	\$6.50
Vegetable Tray - May include carrots, celery, green pepper, zucchini, cherry tomatoes, cucumber, jicama, broccoli or mushrooms and homemade ranch dip.....	\$1.25
Grilled Marinated Vegetable Tray - Includes grilled marinated bell peppers, eggplant, zucchini and mushroom with sesame- ginger dipping sauce. Served cold	\$1.75
Relish Tray - Includes assorted pickles, pepperoncinis and olives	\$1.00
Domestic Cheese Display with Crackers - An assortment of domestic cheese such as Cheddar, Monterey Jack and Swiss cheeses. Includes grapes and fresh berries	\$2.00
Imported Cheese Display with Crackers - An assortment of international cheese such as French Brie, Danish Havarti, Swiss Emmental and Italian Gorgonzola. Include grapes and fresh berries	\$4.00
Fresh Fruit Display - Includes seasonal fruit such as watermelon, cantaloupe, honeydew, grapes, strawberries, pineapple and mixed berries.....	\$1.50
Fresh Fruit Kabobs - Includes seasonal fruit such as watermelon, cantaloupe, honeydew, grapes, strawberries and/or pineapple served on skewers.....	\$1.00
Mini Croissants Tray - Filled with your choice (or combination of) chicken salad, tuna salad, smoked turkey with tarragon mayonnaise dressing or deviled ham. Two mini croissants per person. Served with corn or potato chips.....	\$4.25
Mini Sandwich Tray - An assortment of mini- ham, turkey and beef sandwiches with all the toppings. Served with corn or potato chips.....	\$3.75

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17














Hors d' Oeuvres – English Tea

Unless otherwise noted, price is per serving. Minimum 20 servings of any item ordered.








English Tea Assortment

Our English Tea Time selection includes Finger Sandwiches or Canapés, salads and pastries. The assortment comes standard with assorted scones with Lemon Curd, Raspberry Jam and Butter plus a selection of the following \$16.25

Finger Sandwiches (select 3, serving is one of each per person)

- | | |
|---|---|
|  Cucumber and Dill Cream Cheese on Potato Bread |  Carrot Ginger on Multi-Grain |
|  Watercress and Lemon Cream Cheese on Potato Bread |  Walnut Cranberry on Sweet Bread |
|  Deviled Ham on Rye |  Olive-Pecan on White |
|  Egg Salad on White |  Creole-Style Bacon and Roasted Bell Pepper |
|  Chicken Salad On Wheat |  Any of our regularly priced Canapés |
|  Shrimp Salad on White | |
|  Tuna Salad on Multi-Grain | |
|  Smoked Salmon on Pumpernickel | |

Salad (select 2, one serving of each salad per person)

-  Antipasto Salad
-  Waldorf Salad
-  English Cucumber & Tomato Salad
-  Mixed Green Salad with Candied Pecans, Dried Cranberries and Balsamic Vinaigrette
-  Grilled Asparagus and Prosciutto Salad
-  Ambrosia Salad
-  Fruit Salad

Pastries (select 3, one of each type of pastry per person)

-  Petit Fores
-  Almond Bakewell Mini-Tarts
-  Lemon Mini-Tarts
-  Lemon High Tea Cookies
-  Cream Puffs
-  Almond Shortbread
-  Mini Carrot Cakes
-  Lamingtons (Mini cakes squares coated with chocolate and coconut)
-  Sliced Pound Cake
-  Strawberries filled with Mascarpone (seasonal)
-  Mini Cheese Cakes
-  Linzer Cookies
-  Butter Tea Cookies
-  Almond Spritz
-  Assorted Mini Cake Squares
-  Assorted Mini Sugar-Free Cake Squares

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Breakfast and Brunch

Breakfast

Unless otherwise noted, price is per serving. Minimum 20 servings of any item ordered unless otherwise specified.

Continental – An assortment of mini-pastries served with seasonal fresh fruit. Three pastries per person. Includes fruit & cheese Danishes • croissants with butter and jam • assorted muffins • bear claws	\$4.75
Brie & Sausage Breakfast Casserole - Hot Sausage, creamy Brie, fresh sage, parmesan and sourdough bread brings a classic breakfast casserole to new heights.	\$5.00
Southwest Breakfast Casserole – Layers of tender shredded beef, roasted Pablano peppers and corn tortillas baked in quiche egg custard and topped with cheddar cheese, Monterey Jack cheese, green onions and cilantro.	\$5.25
Crème Brûlée French Toast Casserole – Thick slices of cinnamon swirl bread baked in a rich custard	\$4.25
Spiced Baked Apples - Tangy Granny Smith apples baked with butter, cinnamon and nutmeg. Served warm. A sweet and tart delight and a wonderful accompaniment to the Brie & Sausage Breakfast Casserole or our French Toast Casserole	\$1.25
Deluxe Continental – An assortment of mini-pastries, seasonal fresh fruit and nonfat yogurt with granola and fruit toppings plus choice of Brie and Sausage Casserole, French Toast Casserole or Bacon and Eggs	\$7.50
Add Apple Stuffed Pancakes serviced with butter and maple syrup. 2 pancakes per person	+\$2.00
Quiche - A variety of luscious, handmade quiches that even a man will love. Serves 8.....	\$22.00/each
Quiche Lorraine – Egg, Swiss Cheese, Bacon and Ham.	
Quiche Florentine – Egg, Gruyere Cheese, Spinach and Mushrooms.	
Breakfast Quiche - Egg, Cheddar Cheese, Breakfast Sausage.	
Vegetable Quiche – Egg, Cottage Cheese, Zucchini, Bell Pepper, Mushroom	
Healthy Breakfast - Fresh fruit served with assorted low-fat yogurts and low-fat granola.	\$3.00
Bacon and Eggs Breakfast – A combination of scrambled eggs, bacon or sausage and oven roasted potatoes	\$6.00
Add Buttermilk Pancakes serviced with butter and maple syrup. 2 pancakes per person	+\$1.00
Add Apple Stuffed Pancakes serviced with butter and maple syrup. 2 pancakes per person	+\$2.00
Burrito Breakfast Station – Build your own breakfast burritos including flour tortillas, scrambled eggs, spicy pork sausage (or turkey sausage), breakfast potatoes and mixed cheeses. Comes with fresh tomato (mild), tomatillo (medium) salsas plus sour cream and guacamole	\$7.00
<i>Optional Fillings (minimum 5 servings of any optional filling)</i>	
Add any of these for an extra \$2.00 each per serving: Bacon • Chorizo • Pork Carnitas	
Add any of these for an extra \$ 1.00 each per serving: Sautéed Mushrooms • Sautéed Onions • Sautéed Peppers (sweet) • Grilled Nopalitos (cactus)	

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20

Brunch






Unless otherwise noted, price is per serving.

Brunch Menu Pricing

-  Standard Menu \$10.00 (minimum 20 servings)
-  Deluxe Menu \$14.00 (minimum 20 servings)
-  The Feast Menu \$21.00 (minimum 50 servings)

Bakery

Standard Menu choose 1, Deluxe Menu choose 2, The Feast Menu choose 3

-  Fresh Baked Bagels with Cream Cheese
-  Assorted Muffins
-  Croissants with Butter and Raspberry Jam
-  Assorted Danishes
-  Assorted Breakfast Breads with Butter and Jam

Appetizers & Salads

Standard Menu choose 1, Deluxe choose 2, The Feast choose 3

-  Four-Bean Salad – *Marinated green beans, wax beans, red kidney and garbanzo beans.*
-  Salad Niçoise – *Romaine, potato, green Beans, tomatoes with vinaigrette on the side (No Tuna)*
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette
-  Moroccan Couscous Salad – *Couscous with garbanzo beans, raisins, almonds, orange slices and spices.*
-  Caesar Salad
-  Country-Style Potato Salad – *One of our Signature Salads. Contains no mayonnaise.*
-  Classic Pasta Salad
-  Country-Style Coleslaw- *Coleslaw made with the same special dressing as our Country-Style Potato Salad.*
-  Grilled Marinated Vegetables – *Salad made with assorted seasonal grilled veggies.*
-  Ambrosia Salad – *Fruit salad made with pineapple, orange segments, maraschino cherries, grapes and coconut in a creamy, sweet dressing.*
-  Waldorf Salad – *Salad made with apples, celery, raisins and walnuts.*
-  Seasonal Fruit Salad – *Diced seasonal fruit.*
-  Italian Pasta Salad – *Bowtie pasta, zucchini, bell peppers and tomatoes toss with a Italian vinaigrette.*
-  Cucumber and Feta Salad – *Cucumber and feta cheese tossed in a Greek dressing.*
-  Carrot Raisin Salad – *Carrots and raisins toss in a sweet-tart mayonnaise based dressing.*
-  Coleslaw with Raisins and Peanuts – *Similar to our country-style coleslaw but with added raisins and peanuts.*
-  Antipasto Salad – *Artichokes, Romaine, salami, prosciutto and tomato tossed with vinaigrette.*

Continued on next page

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21

Brunch, Continued

Unless otherwise noted, price is per serving.




Entrées

Standard Menu choose 1, Deluxe Menu choose 2, The Feast Menu choose 2

-  Crème Brulée French Toast
-  Brie and Sausage Casserole
-  Grilled Chicken Breast with Sun-Dried Tomato Sauce
-  Creole Tilapia with Roasted Garlic Cream Sauce
-  Quiche – Lorraine, Florentine, Breakfast or Vegetable
-  Southwest Breakfast Casserole
-  Breakfast Burrito Station - *Same as our standard breakfast burrito station. You may add additional fillings at additional cost. Included as part of our Feast menu or choose third entrée.*
-  Bacon and Eggs – Scrambled eggs and crispy bacon
-  Apple-Stuffed Pancakes – Pancakes stuffed with apples served with butter and maple syrup
-  Feast Menu may also choose one entrée from our hot lunch menu

Accompaniments

Standard Menu choose 1, Deluxe Menu choose 2, The Feast Menu choose 3, Add extra for \$1.25/person

-  Wild Rice Medley
-  Sautéed Asparagus
-  Baked Cheesy Grits
-  Country Style Potatoes
-  Spiced Baked Apple
-  Hash Brown Potatoes
-  Almond Rice Pilaf – *Rice pilaf with toasted almonds.*
-  Buttered Corn
-  Buttered Green Beans
-  Buttered Peas and Carrots
-  Chili Lime Corn – *Buttered corn with roasted green chili, lime and cilantro.*
-  French Peas – *Buttered peas with shallots and parsley.*
-  Fresh Fruit Platter – *Seasonal assorted sliced fruit.*
-  Garlic Mashed Potatoes
-  Grilled Mixed Vegetables – *Include grilled zucchini, Portobello mushrooms and red bell peppers.*
-  Mashed Potatoes
-  Mixed Stir Fry Vegetables – *Includes carrots, bok choy, water chestnuts, bamboo shoot, bell peppers and snow peas.*
-  Parsley Buttered Potatoes – *Boiled, unpeeled baby potatoes cooked browned in butter and finished with parsley.*
-  Potatoes Gratin Dauphinoise – *Made with sliced potatoes, cream, garlic and gruyere cheese.*
-  Rosemary Roasted Potatoes – *Red potato chunks baked with olive oil and rosemary.*
-  Saffron Rice with Dried Cherries – *Rice cooked with saffron and dried cherries.*
-  Scalloped Potatoes – *Sliced potatoes in a creamy cheddar cheese sauce.*
-  Vegetable Fried Rice
-  Vegetable Medley – *Steamed mixed vegetables including broccoli, carrots and cauliflower with garlic and butter.*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

22

Brunch, Continued

Unless otherwise noted, price is per serving.

Charcuterie

The Feast choose 1

-  Smoked Salmon Display
-  Gravlax Salmon Display
-  Any of our Pâtés or Terrines with French Bread















Carving Station (requires cook on site)

The Feast Menu choose 1

-  Brown Sugar Cured Ham
-  Oven-Roasted Beef Rib Roast with Au Jus and Horseradish Sauce

Desserts

Standard Menu choose 1, Deluxe choose 2, The Feast Choose 3

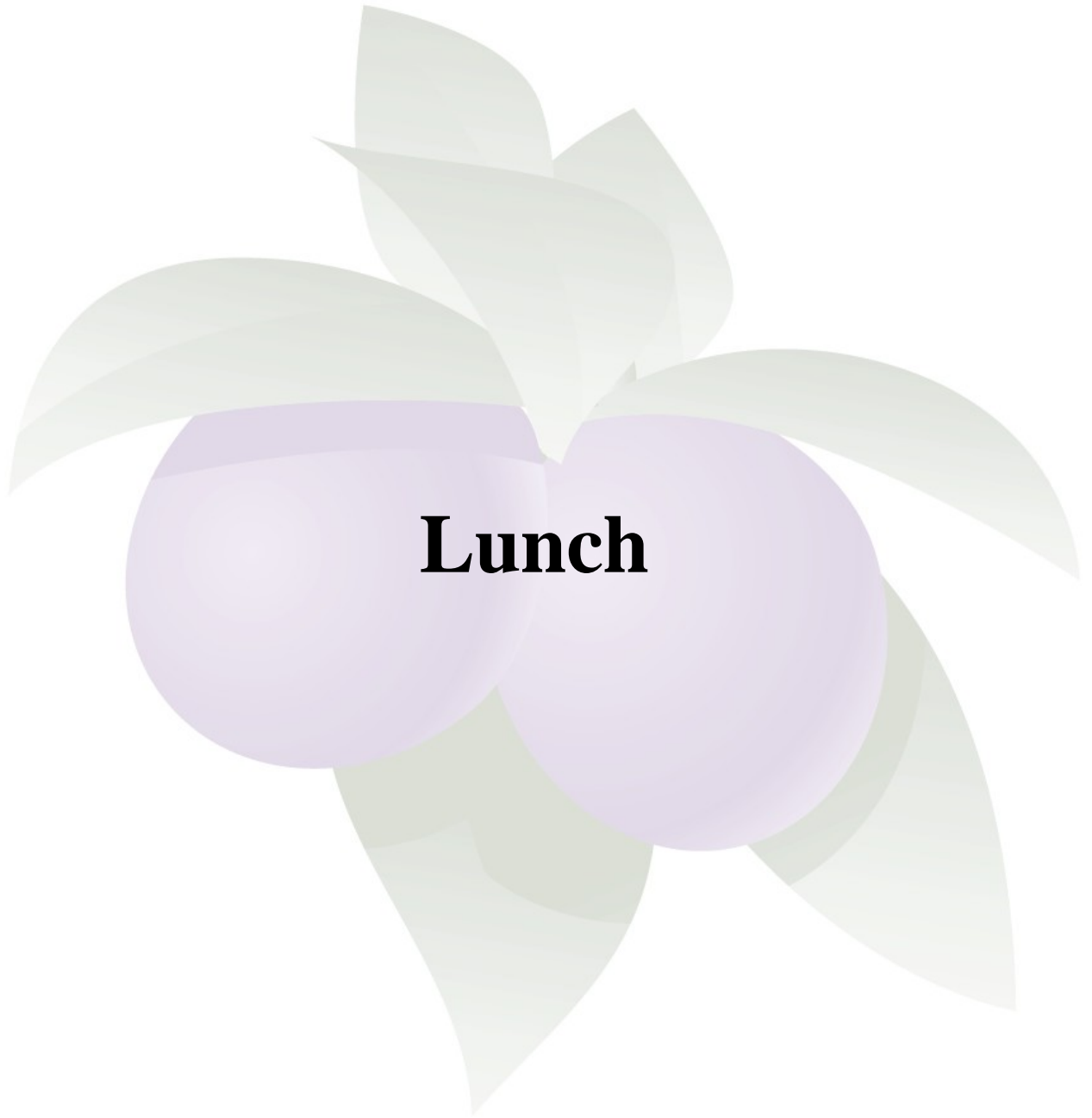
-  Pecan Pie
-  Pumpkin Pie
-  Crème Brûlée
-  Orange Rice Pudding
-  Carrot Cake
-  Almond Butter Cake
-  Frangipane Pear Tart
-  German Chocolate Cake
-  Cream Puffs
-  Banana Bread Pudding
-  Assorted Mini Cake Squares
-  Assorted Mini Sugar-free Cake Squares
-  Cheesecake squares
-  Assorted Petit Fours

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♯ = Spicy Selection (can be made mild)



Lunch

Lunch - Sack Lunches

Served Monday thru Friday only from 11am to 3 pm. Unless otherwise noted, price is per serving. Minimum order of 2 of any one sandwich. Minimum 10 total sandwiches.

All of our sandwiches come with mayo and mustard on the side. Also includes your choice of fresh fruit, assorted chips, pasta or potato salad plus your choice of cookies or brownies for dessert.

Sandwiches are served on Chibata bread unless otherwise noted. Our sack lunches are provided in biodegradable paper bags.

Veggie - Made with cucumbers, lettuce, tomato, sprouts and provolone cheese with avocado spread on the side	\$6.85
Smoked Salmon - Cold smoked salmon with arugula, capers and lemon-pepper mayonnaise on a croissant	\$7.25
Grilled Chicken - Marinated grilled chicken, lettuce, tomato and smoked gouda with pesto mayonnaise on the side	\$7.25
Egg Salad – Rich egg salad on a croissant	\$7.25
Roasted Pork - Herb crusted roast pork tenderloin, lettuce, tomatoes, smoked gouda, red onions and mango chutney spread on the side	\$7.60
Italian - Dry salami, pepperoni, Capa (Italian ham) and provolone with spicy mayonnaise spread on the side	\$7.60
Grilled Veggie – Grilled zucchini and Portobello mushroom, lettuce, tomato and provolone with avocado spread on the side	\$7.10
Ham - Smoked ham with lettuce, tomato, provolone cheese and spicy mayonnaise spread on the side	\$7.25
Turkey - Smoked turkey with lettuce, tomato, provolone cheese and avocado mayonnaise on the side	\$7.45
Turkey and Ham - Smoked ham and turkey with provolone, lettuce and tomato with pesto mayonnaise on the side	\$7.45
Tuna Salad - Our tuna salad is made with grilled fresh tuna, not canned. Served on a buttery croissant	\$7.85
Turkey-Cranberry - Sliced turkey, bread stuffing and cranberry sauce on the side	\$7.45
Club - Layered turkey, ham and bacon with tomatoes, lettuce and avocado spread on the side	\$7.75
Waldorf Chicken Salad – Chicken salad made with apple, dried cranberries and walnuts served on a croissant	\$7.60
Roast Beef – Roast beef with provolone cheese, lettuce, tomato and grilled red onion with horseradish mayonnaise on the side	\$7.85
Pastrami – Zesty pastrami with provolone cheese, lettuce and tomato with dill mayonnaise on the side	\$7.45
BLT – Bacon, lettuce and tomato with guacamole mayonnaise on the side	\$7.25

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‡ = Spicy Selection (can be made mild)

25







Lunch - Cold Buffet

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

Sandwich and Salad Buffet – *Choose any three of our Sack Lunch sandwiches (does not include Sack Lunch sides and desserts) plus three of the following salads. Mayo and mustard is served on the side. Minimum 5 servings of any one sandwich or salad* \$9.00

-  Ambrosia Salad – *Fruit salad made with pineapple, orange segments, maraschino cherries, grapes, Maraschino cherries and coconut in a creamy, sweet dressing.*
-  Caesar Salad – *Romaine lettuce with authentic Caesar dressing and fresh baked croutons.*
-  Carrot Raisin Salad – *Carrots and raisins toss in a sweet-tart mayonnaise based dressing.*
-  Classic Pasta Salad – *Macaroni pasta with bell peppers, celery and mayonnaise.*
-  Classic Potato Salad – *Traditional potato salad made with select red potatoes, bell peppers, celery, Dijon mustard, hard cooked eggs and mayonnaise.*
-  Coleslaw with Raisins and Peanuts – *Similar to our Country-Style coleslaw but with added raisins and peanuts.*
-  Country-Style Coleslaw - *Coleslaw made with the same special dressing as our Country-Style Potato Salad.*
-  Country-Style Potato Salad – *One of our Signature Salads. Contains no mayonnaise.*
-  Cucumber and Feta Salad – *Cucumber and feta cheese tossed in a Greek dressing.*
-  Four-Bean Salad – *Marinated green beans, wax beans, red kidney and garbanzo beans.*
-  Greek Salad – *Romaine with feta cheese, Kalamata olives, sliced cucumber, diced tomato and Greek vinaigrette.*
-  Grilled Marinated Vegetables – *Salad made with assorted seasonal grilled veggies.*
-  Italian Pasta Salad – *Bowtie pasta, zucchini bell peppers and tomatoes toss with a Italian vinaigrette.*
-  Mexican Caesar Salad – *Romaine with Cotija cheese and spicy tortilla strips served with Caesar dressing.*
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette- *One of one of our house specialties!*
-  Moroccan Couscous Salad – *Couscous with garbanzo beans, raisins, almonds, orange slices and spices.*
-  Salad Niçoise – *Romaine, potato, green beans, tomatoes with vinaigrette on the side (No Tuna).*
-  Seasonal Fruit Salad – *Diced seasonal fruit with a yogurt dressing.*
-  Waldorf Salad – *Salad made with apples, celery, raisins and walnuts.*

Make it HOT! Add any one of our hot soups \$1.50

-  Potato-Leek – *French classic can be served hot or cold.*
-  Tomato - *Hot and comforting!*
-  Minestrone – *Packed with vegetables in a light tomato broth.*
-  Bean and Bacon – *Rich and hearty.*
-  Corn Chowder – *Packed with sweet corn in a creamy broth.*
-  Tuscan Tomato – *Thickened with bread.*

★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

26

✓ = Seasonal/Special Order Item

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Lunch - Hot Buffets

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

Our lunch buffet includes your choice of side salads and dishes. This are shown on pages 29 and 30.

Stuffed Spinach Manicotti – <i>Manicotti stuffed with ricotta, spinach and mozzarella topped with homemade marinara sauce. Includes choice of two side dishes</i>	\$9.00
Chicken Parmigiana – <i>Chicken breast cutlets with marinara and melted mozzarella cheese. Served with rolls and butter and your choice of two sides</i>	\$9.00
Turkey Buffet – <i>White turkey meat served with gravy, stuffing, and cranberry sauce, mashed sweet potatoes, buttered green beans, rolls and butter plus your choice of one side dish</i>	\$12.50
Beef Stroganoff - <i>Strips of tender beef with mushrooms in a sinful sour cream sauce served over egg noodles. Served with your choice of two side dishes</i>	\$10.50
‡ Chicken & Black Bean Enchiladas - <i>Chicken, black beans, green onions, bell peppers, and Monterey Jack cheese rolled in a corn tortilla and topped with enchiladas sauce and more cheese. Served with salsa and your choice of two side dishes</i>	\$9.00
Chicken Marsala – <i>Tender chicken breast cutlets cooked in a Marsala wine and mushroom sauce. Served with soft rolls and butter plus your choice of two side dishes</i>	\$9.00
Honey Mustard Pork Tenderloin – <i>Roasted pork tenderloin marinated in honey, spicy mustard and soy sauce. Served with soft rolls and butter with your choice of two side dishes</i>	\$10.25
Chicken Pie – <i>All white meat chicken in a creamy sauce with carrots, celery and peas topped with cornbread crust. Served with soft rolls and butter plus your choice of two side dishes</i>	\$9.25
Pot Roast – <i>Tender traditional pot roast with rich gravy served with assorted rolls and butter and your choice of two side dishes</i>	\$10.00
Stuffed Chicken Breasts – <i>Mushroom and spinach stuffed rolled chicken breasts topped with creamy tomato sauce and served with assorted rolls and butter plus your choice of two side dishes</i>	\$9.75
Beef Goulash – <i>Authentic beef goulash made with tender beef and rich Hungarian paprika sauce served with assorted rolls and your choice of two side dishes</i>	\$10.00
Lasagna – <i>Choice of traditional cheese, spinach or meat and cheese lasagna served with assorted rolls and your choice of two sides.</i>	
<i>Traditional Cheese or Spinach Lasagna</i>	\$9.00
<i>Meat and Cheese Lasagna</i>	\$10.00
Chicken, Beef or Carnitas Fajitas Bar – <i>Grilled chicken, grilled beef or tender pork carnitas with sautéed onions and peppers served with flour tortillas, fresh salsa, guacamole and sour cream. Comes with your choice of two side dishes.</i>	
<i>Chicken or Carnitas</i>	\$10.00
<i>Beef</i>	\$12.00
BBQ Beef or Pulled Pork Sandwiches – <i>Tender beef or pork in a tangy BBQ sauce served with soft rolls, sliced red onions, tomatoes and shredded cabbage with your choice of two side dishes</i>	\$9.50

Continued on next page

★ = Must Be Cooked On Site

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‡ = Spicy Selection (can be made mild)

27

Lunch - Hot Buffets, Continued

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

Creole Gumbo – Authentic spicy shrimp and chicken gumbo with rice and your choice of two side dishes	\$9.50
Chicken Piccata – Tender chicken cutlets in tart lemon-caper sauce served with soft rolls and butter and your choice of two side dishes	\$9.50
Baked Potato Bar – Baked Potatoes served with toppings including bacon, sour cream, shredded jack and cheddar cheese, sliced green onions, sautéed mushrooms, broccoli flowerets, roasted garlic cloves, and your choice of vegetarian or beef chili. Comes with your choice of side salad.....	\$9.25
Oven-Baked Lemon, Garlic and Rosemary Chicken – Whole chicken pieces (includes breast, leg and thigh portions) marinated with lemon, garlic and Rosemary and served with soft rolls and butter and your choice of two side dishes	\$9.00
Chicken Stroganoff - Strips of tender chicken with mushrooms in a sinful sour cream sauce served over egg noodles. Served with your choice of two side dishes	\$9.25
BBQ Brisket – Tender, slow cooked BBQ brisket served with assorted rolls and butter and your choice of two side dishes	\$10.50
‡ Inside-Out Burritos – Rolled chicken breasts stuffed with rice, cheese, refried beans, corn tortillas and salsa baked in a creamy chili sauce. Served with your choice of two side dishes ...	\$9.75
Chicken Cacciatore – Chicken breast cutlets with sautéed mushrooms and bell peppers in a marinara sauce. Served with rolls and butter with your choice of two side dishes.....	\$9.25
Honey Glazed Ham – Sliced ham with honey-butter glaze served with rolls and butter and your choice of two side dishes	\$8.75
‡ Thai Beef or Chicken Skewers – Chicken or beef marinated in Thai spices and served on skewers with mushrooms, bell peppers and onions. Served with spicy Thai peanut sauce, steamed rice and your choice of two side dishes.	
Chicken	\$9.50
Beef	\$12.25
Teriyaki Beef or Chicken Skewers – Chicken or beef marinated in sweet teriyaki sauce and served on skewers with mushrooms, bell peppers and onions. Served steamed rice and your choice of two side dishes.	
Chicken	\$9.25
Beef	\$12.00
Lamb or Chicken Gyros – Tender sliced lamb or chicken cooked in a yogurt-mint sauce and served with pita bread, sautéed onions, and your choice of two side dishes.	
Lamb	\$11.00
Chicken	\$9.25

Continued on next page

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28

Lunch - Hot Buffets, Continued

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any item.

Hawaiian Chicken Bake – Tender chicken cutlets cooked in a pineapple coconut sauce garnish with pineapple pieces, apricots and toasted macadamia nuts. Served with soft rolls and butter and your choice of two side dishes	\$9.50
Brandy Peach Chicken – Tender chicken cutlets cooked in peach nectar, brandy, peach preserved, dried plums and grapes. Served with soft rolls and butter and your choice of two side dishes	\$9.50
Stuffed Cabbage Rolls – Seasoned ground beef and rice wrapped in a cabbage leave and baked in a light tomato sauce. Served with assorted rolls and your choice of two sides	\$9.50
BBQ Ribs – One of Windy Plum Farms’ specialties. Super tender, slow roasted ribs smothered in tangy BBQ sauce and served with rolls and butter and your choice of two side dishes.....	\$10.00
Tuscan-Style Pork – Tender pork stuffed with pockets of garlic, sage and rosemary served sliced. Includes rolls with butter and your choice of two side dishes.....	\$10.00
Hoagie Bar – Our popular meatballs in marinara sauce and grilled Italian sausage served with grilled peppers, grilled onions, hot pepper mix, provolone cheese and mustard with sliced hoagie rolls and your choice of two side dishes	\$10.50
‡ Jerk Beef or Chicken Skewers – Chicken or beef marinated in Jamaican Jerk spices and served on skewers with mushrooms, bell peppers and onions. Includes rolls with butter and your choice of two side dishes.	
Chicken.....	\$9.25
Beef.....	\$12.00

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✓ = Seasonal/Special Order Item




















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Lunch - Hot Buffets, Side Salads

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any side salad.

Select any of these as a side dish for our hot lunch entrees. Add an additional side salad to any entrée for \$1.25 more per person (minimum 12 servings)

-  Ambrosia Salad – *Fruit salad made with pineapple, orange segments, maraschino cherries, grapes, Maraschino cherries and coconut in a creamy, sweet dressing.*
-  Caesar Salad
-  Carrot Raisin Salad – *Carrots and raisins toss in a sweet-tart mayonnaise based dressing.*
-  Classic Pasta Salad – *Macaroni pasta with bell peppers, celery and mayonnaise.*
-  Classic Potato Salad – *Traditional potato salad made with select red potatoes, bell peppers, celery, Dijon mustard, hard cooked eggs and mayonnaise.*
-  Coleslaw with Raisins and Peanuts – *Similar to our Country-Style coleslaw but with added raisins and peanuts.*
-  Country-Style Coleslaw - *Coleslaw made with the same special dressing as our Country-Style Potato Salad.*
-  Country-Style Potato Salad – *One of our Signature Salads. Contains no mayonnaise.*
-  Cucumber and Feta Salad – *Cucumber and feta cheese tossed in a Greek dressing.*
-  Four-Bean Salad – *Marinated green beans, wax beans, red kidney and garbanzo beans.*
-  Greek Salad – *Romaine with feta cheese, Kalamata olives, sliced cucumber, diced tomato and Greek vinaigrette.*
-  Grilled Marinated Vegetables – *Salad made with assorted seasonal grilled veggies.*
-  Italian Pasta Salad – *Bowtie pasta, zucchini bell peppers and tomatoes toss with a Italian vinaigrette.*
-  Mexican Caesar Salad – *Romaine with Cotija cheese and spicy tortilla strips served with Caesar dressing.*
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette - *One of one of our house specialties!*
-  Moroccan Couscous Salad – *Couscous with garbanzo beans, raisins, almonds, orange slices and spices.*
-  Salad Niçoise – *Romaine, potato, green beans, tomatoes with vinaigrette on the side (No Tuna).*
-  Seasonal Fruit Salad – *Diced seasonal fruit.*
-  Waldorf Salad – *Salad made with apples, celery, raisins and walnuts.*

★ = Must Be Cooked On Site

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30

Lunch - Hot Buffets, Side Dishes

Served Monday through Friday between 11am and 3pm. Unless otherwise noted, price is per serving. Minimum of 12 servings of any side dish.

Select any of these as a side dish for our hot lunch entrees. Add an additional side dish to any entrée for \$1.25 more per person (minimum 12 servings)

-  Almond Rice Pilaf – *Rice pilaf with toasted almonds.*
-  Assorted Rolls and Butter
-  Baked Beans – *Our baked beans are made with apple-smoked bacon and mandarin orange slices.*
-  Bread Stuffing – *Select from Traditional, Apple and Sausage or Country-Style with Bacon and Dried Cranberries.*
-  Buttered Corn
-  Buttered Green Beans
-  Buttered Peas
-  Buttered Peas and Carrots
-  Chili Lime Corn – *Buttered corn with roasted green chili, lime and cilantro.*
-  Corn Bread Muffins with Butter
-  French Peas – *Buttered peas with shallots and parsley.*
-  Fresh Fruit Platter – *Seasonal assorted sliced fruit.*
-  Garlic Bread
-  Garlic Buttered Fettuccini Noodles
-  Garlic Mashed Potatoes
-  Grilled Mixed Vegetables – *Include grilled zucchini, Portobello mushrooms and red bell peppers.*
-  † Homemade Salsa – *Can be made mild, medium or hot.*
-  Mashed Potatoes
-  Mashed Sweet Potatoes
-  Mixed Stir Fry Vegetables – *Includes carrots, bok choy, water chestnuts, bamboo shoot, bell peppers and snow peas.*
-  Parsley Buttered Potatoes – *Boiled, unpeeled baby potatoes cooked browned in butter and finished with parsley.*
-  Penne Pasta with Maranara Sauce
-  Pineapple Fried Rice – *Vegetable fried rice with added pineapple pieces to give it some sweetness.*
-  † Pinto Beans with Andouille – *Pinto beans cooked with our homemade Andouille sausage.*
-  Potatoes Gratin Dauphinoise – *Made with sliced potatoes, cream, garlic and gruyere cheese.*
-  Ranch Style Beans – *Pinto beans cooked with some ground beef and spices in a rich tomato-based sauce.*
-  Refried Beans
-  Rice Pilaf
-  Rosemary Roasted Potatoes – *Red potato chunks baked with olive oil and rosemary.*
-  Saffron Rice with Dried Cherries – *Rice cooked with saffron and dried cherries.*
-  Scalloped Potatoes – *Sliced potatoes in a creamy cheddar cheese sauce.*
-  Spanish Rice
-  Vegetable Fried Rice
-  Vegetable Medley – *Steamed mixed vegetables including broccoli, carrots and cauliflower with garlic and butter.*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

31



Kid's Corner







Lunch and Dinner

Unless otherwise noted, price is per serving. Minimum of 10 servings of any item. Must be under 12 years of age.






Dinner sized portions, add \$2.

Chicken Fingers with Dipping Sauces	\$4.95
Macaroni and Cheese	\$4.00
Biscuit Wrapped Hot Dogs	\$4.95
Buttered Penne Pasta	\$4.00
Corkscrew Pasta with Marinara Sauce	\$4.00
Corkscrew Pasta with Mini Meatballs and Marinara Sauce	\$4.95
Mini Cheese Pizzas	\$4.95

Plus, choose two sides:

-  Applesauce
-  Steamed Broccoli or Carrots
-  Celery and Carrots sticks with Ranch Dressing for Dipping
-  Tater Tots
-  Mandarin Oranges
-  Chips (Sun Chips, Pretzels or Potato Chips)

Plus, choose one dessert:

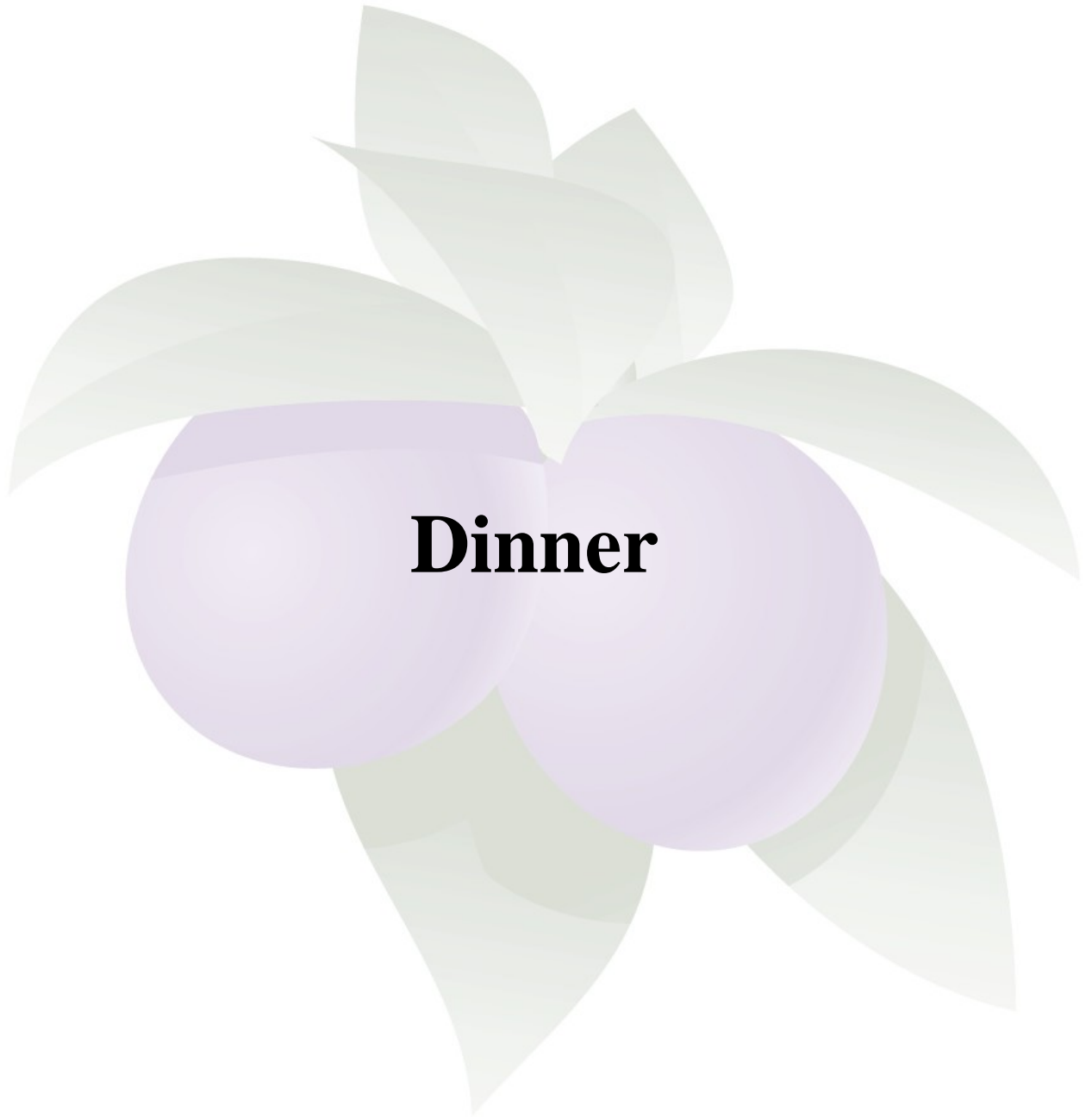
-  2 Oreo Cookies
-  1 Chocolate Chip Cookie
-  Fruit Cocktail
-  Low Fat Yogurt (Assorted Flavors)
-  1 Brownie

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✓ = Seasonal/Special Order Item

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♯ = Spicy Selection (can be made mild)



Dinner

Dinner - Entrees

Unless otherwise noted, price is per serving. Minimum 25 servings of any one item.

The following entrees come with your choice of side dishes (see page 36 and 37) plus assorted rolls and butter. Dinner is served buffet style. For plated dinners, add \$3.00 per serving plus the cost of on-site cook and service personal. Plated dinner pricing includes rinsing and storage of rented plates and tableware only.

Poultry Selections

Apricot Chicken – Chicken pieces marinated with apricots, allspice and ginger. Baked and then topped with toasted pecans	\$17.00
Apricot Glazed Duck Breast with Caramelized Apples – Tender roasted duck glistening with tangy apricot glaze and served with sweet caramelized apples.....	\$19.00
Chicken Dijon – Chicken cooked in a creamy mustard sauce and topped with seasoned breadcrumbs	\$16.00
Chicken Marsala – Sautéed chicken breasts served with a Marsala wine sauce and mushrooms.....	\$16.00
Chicken Piccata - Chicken cutlets sautéed with lemon, wine, garlic and capers	\$16.00
Orange Brandy Chicken - Glazed with orange-brandy butter sauce	\$16.00
Chicken Michelle – Stuffed with broccoli, mushrooms, & almonds with topped with Mornay sauce	\$17.00
Chicken Roberto – Sautéed chicken breasts topped with mushroom, Worcestershire, Dijon, & cream.....	\$16.00
Chicken Neapolitan – Sautéed chicken breast with garlic, white wine, tomato, & cream	\$16.00
Pecan Chicken - Chicken cutlet dredged in crushed pecans with mustard cream sauce.....	\$17.00
Chicken Duxelle – Chicken breast stuffed with shallots, mushrooms, sun dried tomato, & pesto, with Madeira wine sauce	\$17.00
Las Cruces Baked Chicken – Breaded chicken breasts stuffed with mixed cheeses, green chilies, cumin and spices and topped with breadcrumbs	\$17.00
Roasted Turkey Breast – Tender sliced roasted turkey breast served with gravy.....	\$16.00
Turkey Scaloppine with Shitake Mushrooms and Roasted Shallots – Turkey cutlets pounded thin and sautéed served with a sautéed shitake mushrooms and whole roasted shallots.....	\$16.00

Beef and Veal Selections

Prime Rib with Beef Au Jus – Medium rare prime rib served sliced with au jus and your choice of peppercorn sauce or horseradish sauce	\$21.00
Roasted Filet Mignon - Tender prime filet served sliced with au jus, peppercorn cause or horseradish sauce	\$26.00
Medallion of Beef with Two Pepper Sauce – Tender medallions of beef tenderloin sauce made with cream, black and green peppercorns and cognac	\$26.00
Veal Marsala – Veal cutlets pounded thin, sautéed and topped with a Marsala wine and mushroom sauce.....	\$21.00
Veal Picatta – Veal cutlets sautéed with lemon, wine, garlic and capers	\$21.00

Continued on next page

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35

Dinner – Entrees, Continued

Unless otherwise noted, price is per serving. Minimum 25 servings of any one item.

Pork and Lamb Selections

Roasted Rack of Lamb with Roasted Garlic and Rosemary Pan Sauce – Medium rare rack of lamb (cut into chops, two per person), served with roasted garlic and rosemary pan sauce	\$21.00
Lamb Shish Kebab – Marinated lamb roasted on skewers.	\$19.00
Lamb Medallions with Thyme and Garlic Cream – Marinated lamb medallions served with a garlic cream sauce	\$19.00
Roast Loin of Pork with Sage and Apples – Sliced sage-rubbed roasted pork loin serve with pan sauce and caramelized apples	\$15.00
Roasted Pork Tenderloin with Leeks and Whole Grain Mustard Sauce– Succulent pork tenderloin topped with sautéed leeks and a creamy mustard sauce	\$17.00
Tuscan-Style Pork Roast – Tender braised pork stuffed with rosemary and garlic served with au jus	\$15.00
Pineapple Glazed Ham – Sliced ham glazed with brown sugar and pineapple	\$15.00

Seafood Selections

Shrimp Scampi – Shrimp cooked with butter and lemon	\$18.00
Filet of Salmon with Saffron Sauce – Poached Salmon topped with a creamy saffron sauce	Market
Pan Roasted Halibut Steak – Served with herb-citrus vinaigrette	Market
Tequila Lime Orange Roughy – Tequila-Lime marinated orange roughy served with salsa ..	\$16.00
Tilapia Italiano – Baked tilapia filets with olive oil, lemon, garlic, basil and white wine	\$16.00
Red Snapper El Cajon – Baked red snapper served with sauce made with sun-dried tomatoes, dill, olive oil and lemon	Market
Honey-Macadamia Mahi-Mahi with Pineapple Relish - Baked macadamia nut-crusted Mahi-Mahi fillets served with a spicy pineapple relish	Market








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Dinner - Side Dishes

Unless otherwise noted, price is per serving. Minimum 25 servings of any one item.

Choose one salad, one starch, one vegetable and one pasta side dish.

Salad Selection

-  Ambrosia Salad – *Fruit salad made with pineapple, orange segments, maraschino cherries, grapes, Maraschino cherries and coconut in a creamy, sweet dressing.*
-  Caesar Salad
-  Cucumber and Feta Salad – *Cucumber and feta cheese tossed in a Greek dressing.*
-  Greek Salad – *Romaine with feta cheese, Kalamata olives, sliced cucumber, diced tomato and Greek vinaigrette.*
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette - *One of one of our house specialties!*
-  Salad Niçoise – *Romaine, potato, green beans, tomatoes with vinaigrette on the side (No Tuna).*
-  Waldorf Salad – *Salad made with apples, celery, raisins and walnuts.*

Starch Selection

-  Almond Rice Pilaf – *Rice pilaf with toasted almonds.*
-  Baked Potatoes with Toppings (add \$1.00)
-  Bread Stuffing – *Select from Traditional, Apple and Sausage or Country-Style with Bacon and Dried Cranberries.*
-  Buttered Orzo Pasta with Peas – *Buttered rice shaped pasta with sweet peas.*
-  Garlic Mashed Potatoes
-  Mashed Potatoes
-  Mashed Potatoes and Gravy (add \$0.50)
-  Mashed Sweet Potatoes
-  Parsley Buttered Potatoes – *Boiled, unpeeled baby potatoes cooked browned in butter and finished with parsley.*
-  Pineapple Fried Rice – *Vegetable fried rice with added pineapple pieces to give it some sweetness.*
-  Potatoes Gratin Dauphinoise – *Made with sliced potatoes, cream, garlic and gruyere cheese.*
-  Rice Pilaf
-  Rosemary Roasted Potatoes – *Red potato chunks baked with olive oil and rosemary.*
-  Saffron Rice with Dried Cherries – *Rice cooked with saffron and dried cherries.*
-  Scalloped Potatoes – *Sliced potatoes in a creamy cheddar cheese sauce.*
-  Spanish Rice
-  Vegetable Fried Rice
-  Wild Rice Pilaf – *With pine-nuts and raisins.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

37










Dinner - Side Dishes, Continued

Unless otherwise noted, price is per serving. Minimum 25 servings of any one item.

Vegetable Selection

-  Baked Beans – *Our baked beans are made with apple-smoked bacon and mandarin orange slices.*
-  Buttered Corn
-  Buttered Corn with Cilantro and Lime
-  Buttered Green Beans with Almonds
-  Buttered Peas
-  Buttered Peas and Carrots
-  Chili Lime Corn – *Buttered corn with roasted green chili, lime and cilantro.*
-  Creamed Spinach
-  French Peas – *Buttered peas with shallots and parsley.*
-  Fresh Fruit Platter – *Seasonal assorted sliced fruit.*
-  Grilled Marinated Asparagus (add \$1.00).
-  Grilled Mixed Vegetables – *Include grilled zucchini, Portobello mushrooms and red bell peppers.*
-  Mixed Stir Fry Vegetables – *Includes carrots, bok choy, water chestnuts, bamboo shoot, bell peppers and snow peas.*
-  Vegetable Medley – *Steamed mixed vegetables including broccoli, carrots and cauliflower.*

Pasta Selection

-  Buttered Spaetzle
-  Fettuccine Alfredo
-  Garlic Buttered Fettuccini Noodles
-  Penne with Maranara Sauce
-  Potato Gnocchi with Vodka Sauce
-  Ravioli with Cheese Filling (add \$1.00)
-  Spaghetti Puttanesca
-  Stuffed Spinach Manicotti (add \$1.00)
-  Tortellini with Creamy Pesto Sauce (add \$1.00)

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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♯ = Spicy Selection (can be made mild)

Dinner - Carvery Station

Unless otherwise noted, price is per serving. Minimum 25 servings of any one item.

Carvery station allows you to serve whole roasted meats freshly sliced. Does not include rental price of carvery station or cost for server.

Choice of two:

-  Honey Glazed Ham
-  Roasted Turkey Beast
-  Sage Rubbed Roasted Loin of Pork
-  Beef Tri-Tip
-  Prime Rib (add \$5.00)
-  Filet Mignon (add \$8.00)
-  Leg of Lamb (add \$5.00)

Choose three sauces:

Creamy Honey Dijon, Turkey Gravy, Mushrooms Gravy with Marsala, Creamy Horseradish, Mint Sauce, Cranberry-Port Relish, Peppercorn, Au Jus, Red Pepper Coulis, Mango-Papaya Chutney, Pineapple Salsa, Demi-glace Robert, Demi-glace Charcutière

Includes four selections from Dinner Side Dishes plus rolls with butter\$17.00



Desserts

Desserts

Unless otherwise noted, price is per serving. Minimum 20 servings of any one item.

For additional dessert choices, view international desserts in our International Buffet Menu.

Cookie Assortment – Fresh baked assortment includes chocolate chip, peanut butter, oatmeal raisin and snickerdoodle cookies (1 cookie per serving).....	\$1.50
Baklava Assortment – Assorted crunchy Philo pastries filled with nuts and flavored with honey (2 baklava per person)	\$1.50
Classic Bread Pudding - Rich, creamy and guaranteed to warm the heart. Served with custard sauce.	\$2.00
Apple or Peach Cobbler – Luscious fresh fruit lightly spiced and topped with a biscuit crust	\$2.00
Crème Brulee (Individual)- Choose from Traditional, Eggnog, Amaretto, Butterscotch-Caramel, Chocolate-Espresso	\$4.00
Mini-Tart Tray – Choice of mini tarts (2”) such as Cherry, Almond Bakewell, Pecan, Pumpkin, Chocolate-Raspberry, Lemon or Eggnog Chiffon	\$1.75
Cream Puffs or Éclairs – Available in vanilla, coffee, chocolate, strawberry or pumpkin fillings.	
Puffs	\$2.00
Éclairs	\$2.25
Mini Cheesecakes – May include New York, Lemon, Almond, Mocha, Chocolate Royale or Pumpkin and Spice.....	\$1.50
Truffles – Sweet, rich and decadent. Flavors include: Dark Chocolate, Lime and Ginger, Hazelnut, Rum, Orange, Coffee, Cointreau, White Chocolate Almond, Pernod, Milk Chocolate Mint, and Coconut	\$3.00
Elegant Cookie Assortment – Choose from Coconut Macaroon, Almond Macaroon, Pistachio Macaroon, Chocolate Macaroon, Biscotti, Espresso Biscotti, Chocolate Pecan Biscotti or Almond Spritz (2 cookies per serving)	\$2.25
Bar Cookie Assortment – Choose from Shortbread Squares, Lemon Bars, Brownies, Raisin Spice Bars, Nut Squares, Florentine Squares (almond and orange topped), Swiss Leckerli (citrus, almond with icing)	\$1.50
Gourmet Bar Cookie Assortment – Choose from Shortbread Squares, Lemon Bars, Brownies, Raisin Spice Bars, Nut Squares, Florentine Squares (almond and orange topped), Swiss Leckerli (citrus, almond with icing)	\$2.00
Petit-Fours – Assorted 11-flavors including Almond Mocha Macaroon, Chocolate Ganache, Almond Raspberry Macaroon, Chocolate Patisserie, Mint Patisserie, Lemon Patisseri, Rum Ball, Strawberry Patisserie, White Chocolate	\$1.80
Mini-Cake Squares – Includes Carrot, Chocolate Cream Cheese, Strawberry Mousse, Opera, Lemon Mousse, Pineapple Florentine, Grand Marnier, Mocha, Black Forest	\$1.80
Sugar-Free Mini-Cake Squares – Includes Lemon, Mocha, Chocolate, Strawberry	\$2.20
Napoleons –Layers of puff pastry with whipped cream and fruit fillings	\$2.50

Continued on next page

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‡ = Spicy Selection (can be made mild)

41

Desserts, continued

Unless otherwise noted, price is per serving. Minimum 20 servings of any one item.

For additional dessert choices, view international desserts in our International Buffet Menu.

Continued from previous page

Flan– Available in a variety of flavors include Traditional, Hazelnut, Coffee, Pineapple, Almond or Coconut

1/2 Pan (Serves 12-15)..... \$39.00

Full Pan (Serves 30-35) \$70.00

Tiramisu – *The classic Italian dessert. Served in individual martini glasses* \$5.00

English Trifle – *Sherry drenched pound cake with raspberry jam topped with custard and whipped cream. Served in individual martini glasses* \$3.00

Whole Cheesecakes (pre-sliced) – *Assorted flavors*..... \$26.00

Desserts – Chocolate Fountain

Unless otherwise noted, price is per serving. Minimum 20 servings of any one item.

Chocolate Fountain – *Includes fountain rental, dippers, on-site attendant, choice of dark, milk or white chocolate, no mess rug, 3 hours of use plus setup and tear down (additional time may be purchased). Small and Large Fountains available* Call

Chocolate Fountain Regular Dippers– *Choice of 5 including Bananas, Apple Wedges, ✓ Strawberries, ✓ Peaches, ✓ Pineapple, ✓ Melon, Dried Apricots, Maraschino Cherries, Chocolate Chip Cookies, Oatmeal Cookies, Peanut Butter Cookies, Sugar Cookies, Pretzels, Marshmallows, Pound Cake, Granola Bars, Rice Crispy Treats, Graham Crackers plus skewers (fountain not included)* \$2.25

Truffle Dippers Only – *Any of our truffles (Dark Chocolate, Lime and Ginger, Hazelnut, Rum, Orange, Coffee, Cointreau, White Chocolate Almond, Pernod, Milk Chocolate Mint, and Coconut) plus skewers (fountain not included)* \$3.00

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Desserts - Cakes






Unless otherwise noted, price is per serving. Minimum 20 servings of any one item.

Our elegant cakes come in a variety of shapes and sizes all artfully decorated to your specifications. Call for pricing.

Cake – *Choose from:*

-  Banana Nut
-  Yellow Butter
-  Carrot
-  Cherry Chip
-  Chocolate
-  Lemon
-  Marble
-  Almond
-  Red Velvet
-  Spice
-  White Satin

Icing – *Choose from:*

-  Vanilla Butter Cream
-  Chocolate Butter Cream
-  Whipping Cream
-  Chocolate Ganache
-  Mocha Butter Cream

Fillings – *Choose from:*

- | | |
|--|--|
|  Amaretto Mousse |  Italian Rum |
|  Banana Bavarian |  Key Lime Mousse |
|  Caramel Mousse |  Lemon Bavarian |
|  Cherry |  Lemon Curd |
|  Cheesecake Mousse |  Lemon Mousse |
|  Chocolate Bavarian |  Mandarin Orange Mousse |
|  Chocolate Mousse |  Mango Mousse |
|  Chocolate Chip Mousse |  Orange Blossom |
|  Chocolate Raspberry Mousse |  Peach |
|  Chocolate Trifle |  Raspberry Bavarian |
|  Coconut Cream |  Raspberry Chocolate Bavarian |
|  Cookies and Cream |  Raspberry Mousse |
|  Cream Cheese |  Strawberry Bavarian |
|  Fresh Banana |  Strawberry Mousse |
|  Fresh Raspberry |  Toasted Almond Espresso |
|  Fresh Strawberry |  Vanilla Bavarian |
|  German Chocolate |  Walnut Fudge |
|  Hawaiian Delight (pineapple/coconut) |  Whip Cream |
|  Hazelnut |  White Chocolate Mousse |

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International Buffet

About Our International Buffet

Windy Plum Farms' International Buffet brings you authentic food from around the world to your next dining event. We use authentic ingredients and cooking techniques to capture the unique flavors, aromas and textures of foods from the greatest international cuisines. Travel the culinary world with Windy Plum Farms' International Buffet.

Dinner and Lunch Pricing

Pricing in this menu indicates lunch and dinner pricing. Dinner pricing includes additional appetizers and sides. For plated dinners, add \$3.00 per serving plus the cost of on-site cook and service personal. Price includes rinsing and storage of rented plates and tableware. When ordering for dinner, you may substitute an extra vegetable, starch or salad for the soup course.

Custom Menus

In addition to the items shown in this menu, Windy Plum Farms can provide a wide variety of custom menus. Please give us a call and we will try to accommodate your requests.

How to Order







Begin by selecting the nation whose food you wish to sample. You then need to select the entrée (in some menus, like China, you select more than one entrée). Then follow down the page ordering appetizers, salads, sides, soups, etc. as indicated. Some menus include extras that you can order a la carte. Desserts are usually a la carte as well. For menus that allow you to select only one entrée, you may select two entrees for dinner, but appetizers and sides are the same for both entrees.

International Buffet- Caribbean





Unless otherwise noted, price is per serving. Minimum of 15 servings of any item for lunch, 20 servings for dinner.

Entrée (Choose 1)	Lunch	Dinner
‡ Jerk Chicken – BBQ chicken pieces marinated in jerk spices. Served with honey-ginger dipping sauce.....	\$9.00	\$14.50
‡ Jerk Pork – BBQ pork marinated in jerk spices. Served with honey-ginger dipping sauce	\$9.25	\$15.00
‡ Jerk Ribs – BBQ pork ribs marinated in jerk spices. Served with honey-ginger dipping sauce	\$10.00	\$16.00
‡ Garlic Pork – Braised pork with lots and lots of garlic and chili	\$9.25	\$15.00
Pelau Rice – Marinated chicken cooked with rice and kidney beans	\$9.00	\$14.50
Beef , Plantain and Okra Stew- A rich, authentic Carabbean style stew (we can leave the Okra out if desired) made with marinated beef	\$10.00	\$16.00
Lamb Curry – Tender lamb served in a spicy curry sauce with potatoes	\$10.00	\$16.00
‡ Chicken Colombo – A rich coconut curry-type dish using a spice mix called “Colombo” instead of regular curry power. Made with chicken, bananas and pistachio nuts.....	\$9.50	\$15.25
‡ Curried Goat – Yes, goat! One of the healthiest meats you can eat. Our goat is served in a spicy curry sauce. Got your goat?.....	\$14.00	\$22.50
‡ Jamaican Pepperpot – Braised beef oxtail and pork cooked with cassareep (a cassava-based condiment), Swiss chard, yams, coconut milk and okra making a thick stew	\$10.00	\$16.00

Appetizer (Lunch Choose 1; Dinner Choose 2)

-  Chicken, Beef or Pork Empaná– Little pastries filled with meat, olives, raisins and capers in a cornmeal dough crust made with plantains.
-  Chicken, Beef or Pork Tamales – Tamales filled with seasoned meat, hard cooked eggs, dried plums, raisins, olives and capers.
-  ‡ Pastelles – Banana leave parcels filled with cornmeal and a spicy beef mixture.
-  Grilled Vanilla Shrimp on Sugarcane Skewers – Grilled vanilla marinated shrimp on sugarcane skewers.
-  Black Bean and Lime Hummus with Banana Chips – Hummus dip made with black beans instead of garbanzo beans and served with sweet banana chips.
-  Zesty Caribbean Crab Salad in Wonton Cups – Crunchy wonton cups filled with crab salad.

Soup (Dinner Choose 1 or choose extra side or salad)

-  Black Bean Soup - Authentic Cuban soup made with black beans, ham and spices.
-  Avocado Soup – Chilled creamy avocado soup.
-  Callaloo – Soup made with crab, swiss chard, squash and coconut milk.
-  Haitian Giraumon Soup– A cream of pumpkin soup with a hint of nutmeg.

Continued on next page

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46







International Buffet- Caribbean, Continued

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Vegetable Side Dish (Choose 1)

-  † Cuban Black Beans – *Spicy black beans with orange and lemon.*
-  Baked Creamed Zucchini – *Grated zucchini with butter, shallots and Swiss cheese.*
-  Vegetable Rundun – *Vegetables cooked in a creamy coconut sauce.*
-  † Sauteed Bora – *Yard-long green beans (Chinese green beans) sauted with tomatoes, chili and cumin.*
-  Stewed Red Beans – *Red kidney beans stewed with ham, onions, potatoes and spices.*
-  † Creamed Spinach Bhaji – *Sautéed spinach with garlic, chili and cream.*

Starch Side Dish (Choose 1)

-  Jamaican Sweet Potatoes – *Layers of sweet potatoes and apples baked with coconut milk, rum, brown sugar and nutmeg.*
-  Jamaican Rice and “Peas” – *Rice cooked with pigeon peas (kidney beans), coconut milk and spices.*
-  † Spicy Corn Muffins – *Corn muffins with some heat.*
-  Caribbean Rice Pilaf – *Rice pilaf with raisins and coconut.*
-  Steamed Rice
-  Foo Foo – *Mashed plantains served like mashed potatoes.*

Salad (Dinner Choose 1 or choose extra side)

-  Island Coleslaw – *Cabbage, bell pepper and jicama coleslaw.*
-  Goombay Fruit Salad – *Cantaloupe, bananas, tangerines, papaya, mango and maraschino cherries toss with lime juice and rum.*
-  Festive Citrus Salad – *Salad made with grapefruit, orange, cucumber, sunflower seeds and avocado in a sweet-tart dressing.*
-  Po-Po Salad – *Green papaya and potato salad.*
-  Ensalada Mixta – *Mixed salad of hard-cooked eggs, potatoes, carrots, asparagus and peas in a mayonnaise-based dressing.*
-  Green Banana Salad – *Cooked green bananas with watercress, celery, cucumber, carrot, tomato and romaine with a vinaigrette dressing.*

Continued on next page

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47

International Buffet- Caribbean, Continued

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Extras

Pineapple Chutney (1 pint)	\$5.50	\$5.50
Mango Salsa (1 pint)	\$5.50	\$5.50
<p>‡ ‡ Moko Jumbie Creole Pepper Sauce – Named after the zombie-like stilt character which prowls around during Carnival celebrations, this sauce features two ingredients common to Trinidadian commercial sauces, papaya and mustard. The sauce can be used as a condiment for our meat or poultry dishes. WARNING – THIS SAUCE IS <i>HOT</i> (1 pint)!</p>		
	\$6.00	\$6.00
Dum Bread – Caribbean baked flat bread	\$1.00	\$1.00
Plantain Chips – Green plantains thinly sliced and frilled until crisp and golden brown (1 lb)	\$5.00	\$5.00

Dessert

Ducana – Banana leaf wrapped parcels made with sweet potatoes and coconut and served with vanilla syrup and pineapple syrup	\$2.00	\$2.00
Grenadian Spice Cake with Seasonal Fruit Compote – Butter cake flavored with cinnamon, nutmeg, allspice and lemon and served with fruit compote	\$2.00	\$2.00
Key Lime Pie (Serves 8) – Tart key lime custard baked in a graham cracker crust with whipped cream on the side	\$13.00	\$13.00
Orange Rum Cake with Coconut Crème Anglaise and Caramelized Plantains – Orange rum cake served with creamy custard sauce and caramelized plantains	\$3.00	\$3.00
Homemade Banana Bread (served sliced)	\$1.50	\$1.50
Homemade Coconut Bread (served sliced)	\$2.00	\$2.00
Homemade Pineapple Upside Down Cake (served sliced)	\$2.00	\$2.00
Coconut Flan – Rich flan made with coconut milk and rum	\$2.00	\$2.00
Pineapple Flan – Classic Puerto Rican style flan	\$2.00	\$2.00

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International Buffet- China

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Entrée (<i>Lunch Choose 2, Dinner Choose 3</i>)	Lunch	Dinner
Shredded Smoked Chicken with Mandarin Pancakes – <i>Tea smoked chicken shredded and stir-fried with vegetables and served with Mandarin Pancakes and Hoisin Sauce</i>	\$9.50	\$15.25
Fried Diced Chicken with Sweet Bean Paste – <i>Lightly bread chicken cooked with sweet bean paste and green onions and bok choy</i>	\$9.00	\$14.50
‡ Chicken with Crisp Hot Chilies and Orange Peel – <i>Diced chicken stir-fried with dried orange peel, dried chilies and ginger and vegetables</i>	\$9.00	\$14.50
‡ Shrimp in Sweet Wine Sauce with Chilies and Garlic – <i>Lightly bread fried shrimp sautéed in a sweet wine sauce and cooked with ginger and chilies and vegetables</i>	\$9.50	\$15.25
“Mu Hsu” Pork with Mandarin Pancakes – <i>Shredded pork and mushrooms and vegetables served with Mandarin Pancakes for wrapping and Hoisin Sauce</i>	\$10.00	\$16.00
Mongolian Lamb – <i>Chunks of lamb braised with soy sauce, rice wine and garlic with leeks and carrots</i>	\$10.75	\$17.25
Mongolian-Style Braised Beef Brisket – <i>Beef brisket braised until super tender in a sauce made with green onions, ginger, star anise, dark soy sauce and rice wine. Served pre-sliced</i>	\$10.00	\$16.00
Simmered Bell Peppers Stuffed with Pork – <i>Whole bell peppers stuffed with a ground pork and rice and slow simmered</i>	\$10.00	\$16.00
‡ Szechuan Shrimp in Chili Oil Sauce – <i>Spicy fried shrimp and vegetables with chili oil</i>	\$9.50	\$15.25
Gold and Sliver Pork – <i>Pork medallions prepare two ways, golden fried and poached, then topped with a light with bamboo shoots, forest mushrooms and spinach</i>	\$10.00	\$16.00
Shredded Beef with Carrots and Bamboo Shoots – <i>Tender shredded beef stir fried with carrots and bamboo shoots in a light soy-based sauce</i>	\$10.00	\$16.00
‡ “Kung Pao” Chicken – <i>Diced chicken cooked with green onions, garlic, vegetables and peanuts in a spicy sauce</i>	\$9.00	\$14.50
Cashew Chicken- <i>Diced chicken stir-fried with cashews, snow peas, water chestnuts and bamboo shoots in a light sauce</i>	\$9.00	\$14.50
Assorted Stir Fried Vegetables – <i>Assorted vegetables stir fried in a light sauce</i>	\$8.00	\$12.00
‡ Eggplant Braised with Hot Soybean Paste – <i>Rich braised eggplant with a kick! ...</i>	\$8.00	\$12.00
Stir Fried Duck with Broccoli – <i>Tender diced duck meat stir fried with broccoli, green onions and ginger in a light sauce</i>	\$12.00	\$19.25
‡ Hot and Spicy Braised Lamb – <i>Tender braised lamb chunks in a spicy sauce</i>	\$10.75	\$17.25
‡ Spicy Pork Ribs – <i>Spicy, tender pork ribs cooked with ginger, hot bean paste, rice wine and garlic</i>	\$10.00	\$16.00

Continued on next page

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‡ = Spicy Selection (can be made mild)

49

🌸 International Buffet- China, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Dim Sum with Four Dipping Sauces (Dinner Choose 3; Lunch Choose 2)

- 🌸 Curled Prawns Steamed with Five Shreds – *Steamed shrimp wrapped around shreds of egg, forest mushrooms, bamboo shoots and ham (2 per person).*
- 🌸 † Crisp Fried Shrimp with Garlic, Chili and Ginger – *Unshelled shrimp deep fried and tossed with garlic, chili and ginger.*
- 🌸 Five Spice and Garlic Ribs – *Pork ribs cooked with five spice powder and garlic.....*
- 🌸 Peking-Style Fried Dumplings (Pot stickers) – *Pan fried dumplings filled with pork and shrimp (2 per person).*
- 🌸 Steamed Pork Dumplings - *Bite-sized steamed dumplings filled with a savory pork stuffing (2 per person).*
- 🌸 Steamed Roasted Pork Buns – *Steamed rolls filled with sweet roasted pork (1 per person).*
- 🌸 Shrimp and Chicken Spring Rolls – *The small, lighter egg roll (2 per person).*

Soup (Dinner Choose 1 or choose one extra Dim Sum)

- 🌸 † Hot and Sour Soup – *Soup made with shredded pork, mushroom, bamboo shoots, tofu and seasoned with rice vinegar and white pepper.*
- 🌸 Shrimp and Pork Dumpling Soup - *Shrimp and pork stuffed wontons cooked in a chicken broth with bamboo shoots and green onion.*
- 🌸 Sweet Corn and Chicken Soup – *A light soup made with creamed sweet corn, chicken, and chicken broth seasoned with a little light soy sauce.*

Starch Side Dish (Choose 1)

- 🌸 Shanghai Noodles with Bean Sprouts and Brown Sauce – *Thin egg noodles stir fried with bean sprouts in a rich soy based sauce.*
- 🌸 Steamed Rice
- 🌸 Vegetable Fried Rice – *Traditional vegetables fried rice.*
- 🌸 † Spicy Pan Fried Noodles with Vegetables – *Thin egg noodles stir fried with vegetables in a spicy sauce.*

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International Buffet- France

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Entrée (Choose 1)	Lunch	Dinner
Poulet au Porto (Chicken with Port) – Chicken cutlets in a Port wine, cream and mushrooms sauce	\$9.00	\$14.50
Coq au Vin (Chicken with Wine) – Chicken pieces in red wine with onions, mushrooms and bacon	\$9.25	\$15.00
Poulet Sauté Chasseur (Chicken with Mushrooms Sauce) – Chicken cutlets in a tomato-mushroom sauce	\$9.00	\$14.50
Caneton Poêlé aux Cerises (Duck with Cherries) - Casserole-roasted duck with cherry sauce	\$12.00	\$19.25
Roulades de Boeuf (Beef Rolls) – Braised beef rolls filled with a pork stuffing in creamy mustard sauce.....	\$10.00	\$16.00
Duabe De Boeuf (Beef Casserole) – Casserole of tender beef with wine and vegetables (served sliced)	\$9.50	\$15.25
Sauté De Boeuf à la Bourguignonne (Beef Tips Sauté) – Tender strips of beef tenderloin sautéed with red wine, mushrooms, bacon and pearl onions.....	\$12.00	\$19.25
Navarin Printanier (Spring Lamb Stew) – Tender lamb stew with spring vegetables such as carrots, turnips, potatoes, peas and green beans.....	\$10.00	\$16.00
Escalopes de Veau à l’ Estragon (Veal with Tarragon) –Sautéed veal scallops with brown tarragon sauce	\$13.00	\$21.00
Rôti de Porc Longe (Pork Loin Roast) – Dry marinated roasted pork loin	\$10.00	\$16.00
Cassoulet De Porc (Pork Casserole) – French “Cassoulet” is a rich combination of beans and meats baked until the meat is tender and the beans have absorbed the flavor of the meat and seasonings. In this case, the meat is pork shoulder and bacon.....	\$11.00	\$17.75
Porc Braisé aux Choux Rouges (Pork and Red Cabbage) – Pork braised with red cabbage, carrots, onions, apples and red wine	\$11.00	\$17.75

Appetizer (Lunch Choose 1; Dinner Choose 2)

-  Canapé Selection – Any two of our standard priced canapés (see Hors d’ Oeuvres - Canapés starting on page 10). One of each type per person.
-  Pâté – Choice of **Pâté Grand-Mère**, **Pâté de Maison**, **Smoked Chicken Liver Pate** or **Duck Confit Rillettes** (see Hors d’ Oeuvres – Pâtés and Terrines starting on page 13).
-  Quiche – Choose from **Quiche Lorraine** (Egg, Swiss Cheese, Bacon and Ham) or **Quiche Florentine** (Egg, Gruyere Cheese, Spinach and Mushrooms)

Continued on next page

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51






International Buffet- France, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.








Appetizer (Continued from previous page)

-  Tartines (Toasts) – Assortment of **Roquefort & Caramelized Onion Toasts** (sweet caramelized onion mixed with rich Roquefort cheese and served on a crunchy bread round), **Glazed Pear and Goat Cheese Toasts** (poached pear served on a crunchy bread round spread with fresh goat cheese) and **Ratatouille on Toasted French Baguette** (Sautéed eggplant, zucchini, red onion and peppers served on slices of toasted French bread). Two pieces per person.






Soup (Dinner Choose 1 or choose extra side or salad)

-  Potage Parmentier (Hot Potato Soup)– Leek and potato soup served hot.
-  Vichyssoise (Cold Potato Soup)– Cold leek and potato soup.
-  Potage Velouté aux Champignons (Mushroom Soup)– Cream of mushroom soup.
-  Soupe à L'Oignon (Onion Soup)– Onion soup served with croutons and grated parmesan cheese on the side (Note: cheese is not melted on top of the soup).
-  Crème de Potage de Potiron (Cream of Pumpkin Soup) – Creamy and rich with a hint of nutmeg.

Vegetable Side Dish (Choose 1)

-  Haricots Verts á la Maitre d'Hôtel (French Buttered Green Beans) – Buttered green beans with lemon and parsley.
-  Haricots Verts Gratinés (Green Bean Gratin) – Green beans gratinéed with cheese sauce.
-  Chou-Fleur en Verdure (Cauliflower Puree)– Puree of cauliflower with cream and butter.
-  Petits Pois Frais à l' Anglaise (English Style Peas)– Buttered baby sweet peas with shallots
-  Epinards à la Crème (Spinach Braised in Cream) – Creamed spinach.
-  Carottes Glacées (Glazed Carrots)– Carrots glazed with butter and a little sugar.
-  Ratatouille – Eggplant, tomato, onion, bell pepper and zucchini casserole.

Starch Side Dish (Choose 1)

-  Purée de Pommes de Terre à L'Ail (Garlic Mashed Potatoes) – Creamy garlic mashed potatoes.
-  Gratin Dauphinois (Scalloped Potatoes) – Scalloped potatoes with cream, cheese and garlic.
-  Rice Pilaf
-  Pommes de Terre Roties Par Rosemary (Rosemary Potatoes) – Roasted red potatoes with rosemary.
-  Pommes de terre Cassées Par Échalote Caramélisée (Smashed Potatoes) – Caramelized shallot smashed potatoes.

Continued on next page

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‡ = Spicy Selection (can be made mild)

52

🍇 International Buffet- France, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Salad (Dinner Choose 1 or choose extra side)

- 🍇 Salade d' Asperge et de Tomate (Asparagus and Tomato Salad) - *Asparagus and tomato salad with tarragon vinaigrette*
- 🍇 Niçoise Salad Simplifié (Simplified Niçoise Salad)– *Salad of green beans, tomatoes, romaine, black olives, diced hard cooked eggs with vinaigrette on the side.*
- 🍇 Salade de Fenouil (Fennel Salad) – *Thinly sliced fennel marinated with citrus zest, olive oil and Fleur de sel with toasted pine nuts.*
- 🍇 Salade de haricots et de pois chiches (French Three Bean Salad)– *The French version of “Three-Bean Salad”, this one uses kidney, garbanzo and green beans with bell peppers, radishes and green onions in a tangy vinaigrette.*

Bread

- 🍇 French Bread with Butter – *Fresh baked French bread with butter*..... \$1.00 Included

Dessert

- Crème Brûlée** – *Creamy vanilla custard with a “burnt” sugar crust. A classic.* \$4.00 \$4.00
- Bavarois** - *Bavarian Cream is a molded custard bound with gelatin, lightened with beaten egg whites and enriched with beaten cream. It is chilled in a mold and then unmolded before service. Choose from Vanilla, Mocha, Orange, Chocolate or Almond* \$3.00 \$3.00
- Charlotte Malakoff** - *Charlotte Malakoff is a layered dessert of almond cream, fresh strawberries and ladyfingers* \$3.00 \$3.00
- Charlotte Parisienne** –*Is a Bavarian Cream chilled in a mold lined with ladyfingers and unmolded before service. Choose from Vanilla, Mocha, Orange, Chocolate or Almond* \$3.50 \$3.50
- Charlotte Royal** – *Similar to a Charlotte Parisienne but the ladyfingers are replaced with slices of jelly roll cake. Choose from Vanilla, Orange, Chocolate or Almond* \$3.50 \$3.50
- Tarts** – *Freshly baked tarts served with whipped cream. Flavors include Apple, Strawberry, Pear and Almond, Lemon and Almond, or Cheesecake (each tart serves 8)* \$16.00 \$16.00
- ★ **Crêpes Suzette** – *Crepes flamed with orange liqueur and cognac* N/A \$3.00
- Truffles** – *Sweet, rich and decadent. Flavors include: Dark Chocolate, Lime and Ginger, Hazelnut, Rum, Orange, Coffee, Cointreau, White Chocolate Almond, Pernod, Milk Chocolate Mint, and Coconut*..... \$2.00 \$2.00

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✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)





53

International Buffet- Germany and Hungary






Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Entrée (Choose 1)	Lunch	Dinner
Wienerschnitzel (Veal Schnitzel) – Breaded veal cutlets served with lemon wedges ...	\$13.00	\$21.00
Schweineschnitzel I (Pork Schnitze) – Breaded pork cutlets served with lemon wedges	\$10.00	\$16.00
.....		
Jägerschnitzel (Hunter’s Schnitzel) - Bread pork cutlet smothered in mushroom gravy	\$10.00	\$16.00
.....		
Sauerbraten – Tender sweet and sour beef.....	\$11.00	\$17.60
Rinderschmorbraten in Bier (Pot Roast in Beer) – Tender pot roast cooked in a rich gravy made with beer.....	\$10.00	\$16.00
Beer Bratwurst – Homemade fresh bratwurst cooked in beer and served with German-style mustard.....	\$10.00	\$16.00
Schweinebraten mit Pflaumen und Äpfeln (Roast Pork with Prune and Apple Stuffing) – Tender pork loin stuff with dried plums and apples and served with a sauce made with red currant jelly.....	\$10.00	\$16.00
Hungarian Chicken Paprikas – Chicken pieces simmered with Hungarian paprika and sour cream.....	\$9.50	\$15.25
Hungarian Goulash – Tender beef cooked in a rich paprika sauce. NO TOMATOES.	\$10.00	\$16.00

Appetizer (Lunch Choose 1; Dinner Choose 2)

-  Krautwickerl oder Kohlrouladen (Mini Cabbage Rolls) – Ground beef and rice stuffed cabbage rolls served with a spiced tomato sauce. Served on toothpicks.
-  Schinkenröllchen mit Spargel (Ham and Asparagus Rolls)– Blanched Asparagus rolled with ham.
-  Zwiebelkuchen (Onion Tarts Squares)– Caramelized onion and bacon tart cut into squares.
-  Cheese Spread Assortment – Includes Hungarian Liptauer Cheese, German Sacher Cheese Spread and German Beer Cheese. Served with sour gherkins and radishes. For lunch, add rye bread for \$.75 per person (included with dinner).
-  Bratwurst in Teig (Bratwurst in Pastry)– Bratwurst sausage wrapped in puff pastry.

Soup (Dinner Choose 1 or Extra Side Dish or Salad)

-  Bayrische Gemüsesuppe (Bavarian Vegetable Soup)– Hearty vegetable soup made with cabbage, kohlrabi, carrots, string beans and peas.
-  Elsässische Sauerkrautsuppe (Alsatian Saurerkraut Soup) – Tart soup of sauerkraut, bacon and apples seasoned with caraway.
-  Kartoffelsuppe (Potato Soup) – Potato soup seasoned with dill and marjoram (no cream).
-  Paradicsomleves (Hungarian Tomato Soup) – Hearty tomato soup served with rivilchas (little pea sized dumplings).
-  Meggyleves (Hungarian Sour Cherry Soup) – Chilled soup made with sour cherries and sour cream.

Continued on next page

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International Buffet- Germany and Hungary, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Vegetable Side Dish (Lunch and Dinner Choose 1)

-  Rotkohl (Braised Red Cabbage with Apples) - *Sweet and sour tender red cabbage cooked with apples.*
-  Gekochtes Sauerkraut (Baked Sauerkraut with Apples) - *Authentic sauerkraut baked with apples.*
-  Karotten in Bier Gedunstet (Carrots Cooked With Beer)- *Baby carrots cooked in beer, sugar and butter.*
-  Zimt Gedämpfte Äpfel (Spiced Stewed Apples)– *Diced apples cooked with cinnamon and nutmeg.*
-  Bayrisches Weisskraut (Bavarian White Cabbage) - *Braised cabbage with bacon, onions and caraway.*
-  Leipziger Allerlei (Leipzig Mixed Vegetables) – *Mixed vegetables such as carrots, kohlrabi, peas, cauliflower and mushrooms in a light sauce.*
-  Gedünstete Pilze s (Creamed Mushroom) - *Mushrooms in a sour cream sauce.*
-  Kapros Zoldbabfozelek (Hungarian Green Beans with Dill) – *Combines beans with onions, fresh dill, vinegar and sugar for a sweet, sour dilly flavor.*

Starch Side Dish (Lunch and Dinner Choose 1)

-  Spaetzle – *Little egg dumplings sautéed in butter.*
-  Bayrische Semmelknödel (Bavarian Bread Dumplings) – *Hearty boiled dumplings made with bread. 2 per person*
-  Salzkartoffeln (Boiled Salt Potatoes with Breadcrumbs) – *Boiled potatoes topped with breadcrumbs browned in butter.*
-  Baked Mashed Potatoes – *Butter mashed potatoes with added egg to bind them then baked ad topped with sautéed onions and browned bread crumbs.*
-  Bratkartoffeln (German Fried Potatoes) - *The classic pan fried potato.*
-  Speckkartoffeln (Bacon Potatoes) - *Sliced boiled potatoes browned with bacon and onions.*
-  Magyaros Tojasos Krumplipure (Hungarian Mashed Potatoes) – *Mashed potatoes enriched with sour cream.*
-  Meerrettichkartoffeln (Potatoes in Horseradish Cream Sauce) – *Potatoes cooked in a creamy sauce made with horseradish and onions.*
-  Kalter Kartoffelsalat–(Cold German Potato Salad) *Simple but tasty potato salad seasoned with onions, mustard and dill seed. No mayonnaise.*
-  Warmer Kartoffelsalat Mit Spek (Warm German Potato Salad) – *The classic warm potato salad with a sweet and sour bacon dressing.*

Continued on next page

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55

🍇 International Buffet- Germany and Hungary, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Salad (Dinner Choose 1)

- 🍇 Kaposztsalata (Hungarian Coleslaw) – Cabbage and onions marinated with a simple vinaigrette. No mayonnaise.
- 🍇 Tejfeles Krumplisalata (Hungarian Sour Cream Potato Salad)– Made with sour cream onions, celery and eggs.
- 🍇 Cucumber Salad – Salad made with marinated sliced cucumbers and sour cream.
- 🍇 Cabbage Salad – Cabbage, apple and raisin salad in a sour cream dressing.
- 🍇 Rote-Rüben-Salat (Beet Salad) - Beets marinated in a special vinaigrette.
- 🍇 Red Cabbage Salad – Sweet and sour marinated red cabbage with caraway seeds.
- 🍇 Kalter Bohnensalat (Green Beans Salad)– Marinated green beans with dill.
- 🍇 Waldorf Salad – Celery root, apple almonds in a tart mayonnaise based dressing.
- 🍇 Raw Carrot Salad – Marinated raw carrots with sour cream and horseradish.

Extras

German Mustard	\$0.25	\$0.25
Rye Bread with Butter	\$0.75	Included
✓ Hungarian Dill Sun Pickles – Dill pickles “cooked” in the sun	\$0.50	\$0.50

Dessert

Strudel – There’s nothing like a fresh baked apples strudel to finish your German feast! (Can also be delivered frozen for you to bake yourself)	\$2.25	\$2.25
Linzer Torte – Almond pastry shell filled with raspberry preserves.....	\$2.00	\$2.00
Schwartzwalder Kirsch Torte (Black Forest Cake) – Rich chocolate cake filled with cherries and iced with whipped cream.....	\$3.00	\$3.00
Bombes – Various ice creams frozen in decorative molds. Flavors include vanilla, chocolate, lemon, almond-praline, buttermilk-rum and Prince Puckler (layers of chocolate, vanilla and strawberry ice cream with layers of macaroon crumbs between)	\$2.50	\$2.50
Cream Puffs or Éclairs – Available in vanilla, coffee, chocolate, strawberry or pumpkin fillings.		
Puffs	\$2.00	\$2.00
Eclairs	\$2.25	\$2.25
Coffee Cakes –Homemade coffee cakes in the following varieties: Hungarian apple, crumb topped, cinnamon, cheese or rolled with poppy or raisin-nut fillings.....	\$2.00	\$2.00

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56




International Buffet- Greece

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Greek meals include Pita bread.

Entrée (Choose 1)	Lunch	Dinner
Arnopitta (Lamb Pie) – <i>Phyllo pastry filled with lamb, garlic, apple, raisins, almonds and flavored with a little mint.</i>	\$11.00	\$17.60
Three-Meat Cephalonian Pie – <i>Filled with shredded lamb, pork and beef with kefalotyri cheese and a hint of cinnamon and nutmeg.</i>	\$12.00	\$19.25
Pastitsio (Baked Pasta Casserole) - <i>Its name is unquestionably Italian in origin, but its flavors are pure Greek. This baked pasta and beef casserole is probably, along with moussaka, the best know Greek entrée.</i>	\$11.00	\$17.60
Moussaka (Baked Eggplant with Ground Meat and Béchamel) – <i>Layers of eggplant, seasoned ground meat (lamb and beef) and creamy béchamel sauce topped with grated Greek cheeses</i>	\$11.00	\$17.60
Kotopoulo me Kythonia (Chicken with Red Sauce and Quince) – <i>Our version of this dish uses chicken cutlets cooked in a sauce made with tomato and quince jam.</i>	\$9.50	\$15.25
Kotopoulo Yiaourtava (Chicken Baked in Yogurt) – <i>Boneless chicken pieces (breasts and thighs) baked in a thick sauce made with yogurt, eggs and spices.</i>	\$9.50	\$15.25
Kotopoulo Yemisto à la Polita (Constantinople Stuffed Chicken) – <i>Chicken rolls stuffed with rice, raisins and pine nuts served in a feta-tomato sauce.</i>	\$10.00	\$16.00
Moschari me Melitzanes Poure, Smyrneika (Beef Stew with Eggplant Puree, Smyrna Style) – <i>Creamy eggplant puree topped with rich beef stew and walnuts baked as a casserole</i>	\$10.00	\$16.00
Souvlaki (Meat Skewers) – <i>Choice of marinated lamb, pork tenderloin or beef tenderloin on skewers with red onions, tomatoes and green peppers (1 skewer per person)</i>	\$11.00	\$17.60
Greek-Style Braised Lamb Shanks – <i>Tender, slow braised lamb shanks in a rich sauce made with tomatoes, olives and oregano.</i>	\$11.00	\$17.60
Roasted Leg of Lamb – <i>Succulent roasted leg of lamb served at a carving station. Requires carving station rental and on-site carving chef (not included).</i>	\$13.00	\$21.00

Meze (Appetizers) (Lunch Choose 1; Dinner Choose 2)

-  Keftedakia (Miniature Meatballs) – *Tasty beef mini-meatballs served with Tzatziki (yogurt, cucumber and garlic dip). Served warm.*
-  Dolmadakia Yialantzi (Stuffed Grape Leaves) – *Grape leaves stuffed with rice, herbs and spices. Served at room temperature.*
-  Dip Assortment – *Choose any three: Skordalia (Lima Bean and Garlic Puree), Melitzanosalata (Puree of Roasted Eggplant), Htipita (Feta Cheese Spread), Hummas (Chickpea Puree), Black Olive Puree or Taramosalata (Carp Roe Dip).*

Continued on next page

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57





International Buffet- Greece, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.









Meze (Appetizers) (Continued from previous page)

-  Avga Yemista (Stuffed Eggs) – *A delicious variation on deviled eggs, these eggs are filled with tuna, spicy mustard and sweet pickle.*
-  ★ Saganaki (Fried Cheese) – *Lightly breaded and fried Greek cheese.*



Soup (Dinner Choose 1 or Extra Side Dish or Salad)

-  Yiaourtosoupa (Cold Yogurt Soup) – *Tangy yogurt soup with cucumber and mint..*
-  Revithatha (Tangy Chickpea Soup) – *Soup made with chickpeas, tomato, garlic and lemon juice to give it a tangy flavor.*
-  Hortosoupa (Classic Green Vegetable Soup) – *The Geek version of Minestrone made with cabbage, carrots, celery, potatoes and tomatoes. Served with grated cheese on the side.*
-  Fassolatha (Baby Lima Bean Soup) – *Hearty soup made with celery root, lime beans and tomatoes.*

Vegetable Side Dish (Lunch and Dinner Choose 1)

-  Kolokithopitta (Savory Squash Pie) – *Phyllo pastry filled with butternut squash, onions, dill and feta cheese.*
-  Spanakopitta (Spinach Pie) – *Authentic spinach and feta filled phyllo pastry pie.*
-  Prassopitta (Leek Pie)– *As above but made with leeks and feta.*
-  Briam (Baked Mixed Vegetables)– *A baked mixture of onions, potatoes, zucchini, tomatoes and bell peppers seasoned with garlic and dill.*
-  Aracas (Greek Style Peas) – *Peas cooked with olive oil, scallions, fennel and dill.*
-  Anginares à la Polita (Constantinople Artichoke Stew) – *Artichoke hearts cooked with pototes, onions, carrots, dill and fennel seeds.*
-  Kounoupithi Kapama (Cauliflower Bake) – *Cauliflower baked with tomato sauce and feta cheese.*
-  Ikarian Soufiko (Ikarian Skillet Medley) – *Sautéed eggplant, onions, zucchini and tomatoes seasoned with oregano.*

Starch Side Dish (Lunch and Dinner Choose 1)

-  Lahanorizo Thrakiotiko (Cabbage and Rice Pilaf from Thrace) – *From the far northeastern corner of Greece, this dish combines traditional Greek ingredients such as rice, raisins, almonds and cinnamon with the central European standard vegetable cabbage.*
-  Bourani (Baked Cinnamon-Tinged Rice and Tomato) – *Baked rice and tomato pilaf with garlic, onion and a hint of cinnamon.*

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58

🌿 International Buffet- Greece, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Starch Side Dish (Continued from Previous Page)

- 🌿 Domatorizo (Tomato and Rice Pilaf) – *Rice pilaf made with tomatoes, white wine, garlic, green onions and mint.*
- 🌿 Spanakorizo (Spinach and Rice Pilaf) – *Rice pilaf made with spinach, dill, cumin, onion and a little fresh lemon juice.*
- 🌿 Prassorizo (Leek and Rice Pilaf)- *A tasty combination of rice, leeks, dill and cumin.*
- 🌿 ⚡ Moutzientra (Lentil and Rice Pilaf, from Cyprus) – *A spicy combination of rice, lentils, chili pepper, garlic and plum tomatoes.*
- 🌿 Patzaropatasalata (Beet and Potato Salad) – *Beet, potato and caper salad.*
- 🌿 Rossiki (Boiled Potato Salad with Mayonnaise) – *Every taverna in the country serves this salad. Potato salad with carrots, peas, dill pickles, hard cooked eggs, capers and mayonnaise.*
- 🌿 Patatosalata (Raw Carrot Salad) – *Marinated raw carrots with sour cream and horseradish.*

Salad (Dinner Choose 1)

- 🌿 Tomato and Eggplant Salad – *Roasted eggplant and tomato salad with olive oil, ouzo and garlic.*
- 🌿 Kiousour (Tomato and Bulgur Salad) – *A common salad from Cyprus made with bulgur wheat, tomatoes, red onion, and Kalamata olives in a sesame dressing.*
- 🌿 Angourosalata (Cucumber Salad) – *Crisp cucumbers and Kalamata olives served with red wine vinaigrette.*
- 🌿 Maroulasalata (Lettuce Salad)– *Romaine, green onions, dill, fennel and feta cheese served with a red wine vinaigrette.*
- 🌿 Lahanosalata (Greek Coleslaw) - *Shredded green cabbage with green onions, dill, olive oil and lemon.*
- 🌿 Kokkini Lahanosalata (Red Cabbage Salad) – *Shredded red cabbage with carrots, celery, bell pepper, red onion, dill and Greek olives tossed with olive oil and red wine vinegar.*

Extras

Horiatiko Psomi (Village Bread)	\$0.50	\$0.50
Eliopitta (Olive bread)	\$0.75	\$0.75
Tzatziki (Yogurt, Cucumber and Garlic Dip) – <i>Great with lamb or beef dishes or as a dip for bread (1 pint)</i>	\$5.50	\$5.50

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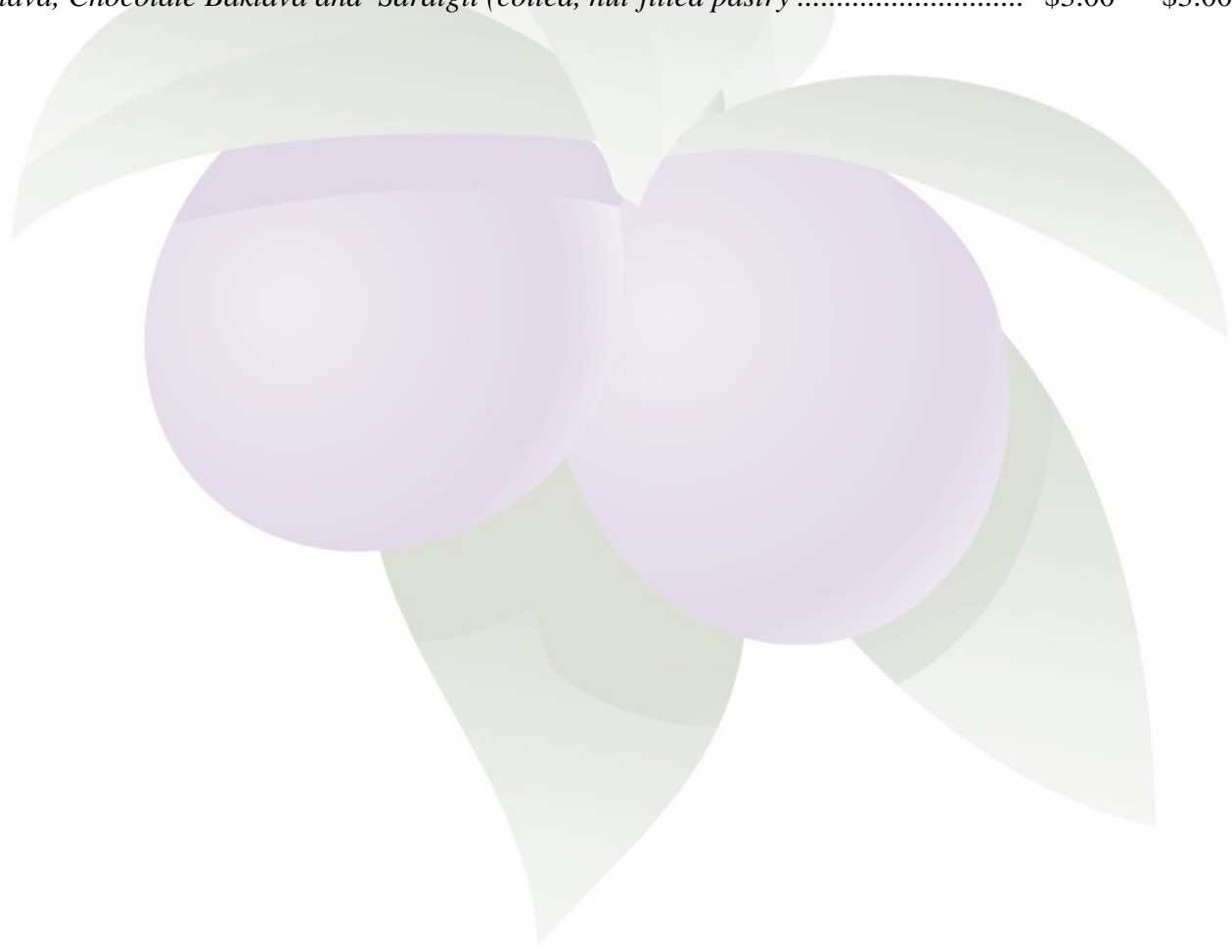
⚡ = Spicy Selection (can be made mild)

International Buffet- Greece, Continued

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Dessert

Revani Verrias (Semolina and Syrup Cake from Verria) – Dense sweet cake made with semolina instead of flour and soaked in a cinnamon and brandy syrup.....	\$2.00	\$2.00
Karythopitta (Walnut Cake) – <i>Dense walnut cake flavored with cinnamon and soaked with a honey and clove syrup</i>	\$2.00	\$2.00
Greek Pastry Assortment – <i>Selection includes Patoutha (Nut and Honey Filled Pastries from Crete), Skaltsounia Karpothou (Nut and Sesame-filled Pastries from Karpathos), Kaltsounia Cretis (Sweet Cheese Pastries from Crete), Melitina Santorinis (Sweet Cheese Tartlets from Santorini) and Tourtes Karpathou (Mini Cheese Tarts from Karpathos)</i>	\$3.00	\$3.00
Phyllo Pastry Assortment – <i>A selection of nut-filled pastries included traditional Baklava, Chocolate Baklava and Saraigli (coiled, nut-filled pastry</i>	\$3.00	\$3.00



International Buffet- India

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Our East Indian menu includes Steamed Basmati rice.

Entrée (Choose 1)	Lunch	Dinner
Gosht Biryani (Lamb Biryani) - From the Moghul courts of Hyderabad, this elaborate combination of rice and lamb remains the Indian dish of choice for non-vegetarian celebrations.....	\$10.75	\$17.25
Rogan Josh (Red Curry Lamb) – A Moghul mild red curry lamb made with yogurt ...	\$10.75	\$17.25
‡ Gosht Pasanda (Lamb Pasanda) – Lamb curry with cinnamon, cream and almonds.....	\$10.75	\$17.25
‡ Gosht Dhansak (Lamb Dhansak) –Lamb with a unique Dhanasak curry sauce with squash and lentils making a thick, rich sauce.....	\$10.75	\$17.25
‡‡ Gosht Vindool (Lamb Vindool) –Not for the faint-hearted! This dishes searing heat comes from lots of chili and vinegar add to the dish. Delicious but deadly!.....	\$10.75	\$17.25
‡ Madras Gosht (Beef Madras) – Chunks of beef in a spicy coconut curry.....	\$10.00	\$16.00
Tandoori Murgh (Tandoori Chicken) – Specially marinated whole chicken pieces roasted at very high heat to lock in its unique flavor	\$9.50	\$15.25
Badaami Murgh (Chicken Smothered in Aromatic Herbs and Almonds) – Boneless chicken thighs cooked in a sauce made from a blend of tomatoes, fried onions, spices and almond butter garnished with toasted almonds and cilantro	\$9.50	\$15.25
‡ Makhani Murgh (Velvet Butter Chicken) – Tandoori chicken cooked in rich and fragrant butter-tomato sauce	\$10.00	\$16.00
Murgh Kashmiri (Kashmiri Chicken) - Mildly spiced chicken curry made with yogurt, saffron, mint, cilantro and toasted almonds.....	\$9.50	\$15.25
‡ Murgh Jalfrezi i (Chicken Jalfrez) – A hot curry cooked with fresh green chilies, bell peppers tomato, onion and cilanto	\$10.00	\$16.00
Tandoori Jhinga (Tandoori Shrimp) – Shrimp cooked in the Tandoori style.....	\$11.00	\$17.60
Masala Jheengari (Shrimp Laced with Mild Spices) – Large shrimp folded into a luscious sauce of fried onions, spices, cream and ground roasted poppy seeds	\$11.00	\$17.60
Yerra Moolee (Shrimp Poached in Coconut Milk with Fresh Herbs) - Shrimp simmered in coconut milk mildly spiced but with some chili to give it some heat.....	\$11.00	\$17.60
Appetizers (Dinner Choose2; Lunch Choose 1)		
 Aloo Podina Chat (Cold Minted Potatoes) – Red potatoes cubed with cucumbers, lemon juice, mint and spices.		
 Hussaini Kabab (Mini Beef Kabob with Raisin stuffing) - Seasoned minced beef rolled into a “sausage” around raisins and almond filling, placed on a skewer and broiled. Served with Roasted Onion and Tomato Relish.		

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‡ = Spicy Selection (can be made mild)

61




International Buffet- India, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Appetizers (Continued from previous page)

-  Shamme Kabab (Mini Lamb Kabobs with Ginger and Mint) –*As above, but seasoned with ginger and mint. Served with Fresh Mint Relish.*
-  † Aloo Samosa (Savory Pastries with Spicy Potato Filling) - *Pastry puffs will with a spicy mixture of potatoes and peas. Served with Tamarind Chutney.*
-  Jhinga aur Annana Tikka (Shrimp and Pineapple Tikka)- *Spiced skewers of shrimp and pineapple grilled and served with Coconut Sambal.*
-  Murgh Tikka (Chicken Tikka) - *Chicken skewers marinated in yogurt and spices and grilled. Served with Tamarind Chutney.*

Soup (Dinner Choose 1 or choose one extra Appetizer or Side Dish)

-  † Mysore Rasam (Mysore Spicy Lentil Broth) – *A south Indian delicacy. Rich and spicy both made with yellow lentils, tamarind and spices.*
-  Hyderabad Lime Soup - *Creamy spiced potato based soup with coconut milk, lime and cilantro.*
-  Mulligatawny – *The classic curried vegetable soup made with onions, carrots, celery and parsnips.*

Side Dish (Lunch Choose 1, Dinner Choose 3)

-  † Sambhar – *Red lentil curry with potatoes, carrots and bell pepper.*
-  † Tamattar ka Raita (Hot Tomato Raita)– *Curried onions and tomatoes with yogurt.*
-  Sabzi Ka Korma (Cauliflower, Eggplant and Green Bean Korma)– *Mild and fragrant, this slow-braised mixed vegetable dish reflects the skilled flavoring of Moghul cooking.*
-  † Kaddu aur Nariyal ki Sabzi (Spiced Squash and Coconut) –*Sautéed squash and coconut with spices and chili.*
-  † Chhole Tamattar (Chickpeas with Spiced Tomatoes) – *Chickpeas and spinach in a spicy mix of tomatoes and chilis.*
-  † Saag Paneer (Spinach with Paneer) – *Homemade fresh paneer cheese cubes cooked with curried spinach. A Punjabi classic dish.*
-  Matar Paneer (Potatoes and Peas with Paneer)– *Homemade fresh paneer cheese cubes cooked with curried peas and onions.*
-  † Aloo Gobi (Cauliflower and Potatoes) – *The classic north Indian dry curry made with potatoes and cauliflower.*

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62

International Buffet- India, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Side Dish (continued from previous page)





-  † Madrasi Aloo (Madras Potatoes) – *Curried red potatoes with black mustard seeds..*
-  Frans Bean Raiwali (Green Beans with Mustard Seeds and Coconut) –*A mild south Indian style curried green beans.*
-  † Palak Daal (Spinach with Lentils) – *Chana dal (yellow lentils) in a curry with spinach garnished with mustard seeds, ginger and green chilies.*

Extras

Naan (Flatbread)	\$1.25	\$1.25
Poppadoms (crisp wafer bread)	\$0.50	\$0.50
Substitute Coconut Rice for Steamed Basmati Rice	+\$0.15	+\$0.15
Substitute Spiced Basmati Rice (<i>flavored with cardamom, clove, cinnamon, fennel and black mustard seeds, includes raisins and almonds</i>) for Steamed Basmati Rice ...	+\$0.25	+\$0.25

Raita – <i>Creamy yogurt and cucumber dip helps temper the heat of spicy dishes (1. pint)</i>	\$4.00	\$4.00
Cilantro Chutney – <i>Fresh cilantro, shallot, ginger and chili chutney</i>	\$4.00	\$4.00
Coconut Sambal – <i>The chutney goes well with any south Indian dish</i>	\$5.50	\$5.50
Mango Chutney – <i>A light, spiced, freshly made chutney that goes well with any Indian meal</i>	\$5.50	\$5.50
Tamarind Chutney – <i>Sweet and sour chutney goes will with our chicken or vegetables dishes</i>	\$5.50	\$5.50
Roasted Onion and Tomato Relish – <i>A mild relish made from roasted tomatoes and onions. Great with any lamb dish</i>	\$4.00	\$4.00

Dessert (Choose 1)

 Kheer – Indian style rice pudding flavored with cardamom and cinnamon	\$1.75	\$1.75
 Carrot Halva – Carrot pudding with almonds, pistachios and raisins	\$2.00	\$2.00
 Kulfi – Indian style ice cream. Flavors include Saffron and Almond, Mango, Cardamom and Rose.	2.50	2.50
 Indian Bread Pudding - <i>This luscious bread pudding is flavored with cardamom, cinnamon and dried apricots and mangos.</i>	2.00	2.00

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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† = Spicy Selection (can be made mild)

63

International Buffet- Italy

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Our Italian buffet is served in traditional style starting with an Antipasto course, then a pasta or soup course and then the main course. Salads are served as side dishes to the main course. Our Italian meals include Italian bread with butter.

Entrée (Choose 1)	Lunch	Dinner
Pollo alla Cacciatora Riccardo Rimondi (Riccardo Rimondi's Chicken Cacciatora) – <i>Chicken cutlets made with wedges of sweet pepper, chopped tomatoes and slow cooked onions</i>	\$9.00	\$14.50
Peperoni Farciti Carne (Italian Stuffed Peppers) – <i>Peppers stuffed with a mixture of ground pork, veal and beef with rice, pine nuts and Italian seasoning braised in a light tomato sauce</i>	\$11.00	\$17.75
Polpette d' Artusi alla Villa Gaudello (Artusi's Delight) – <i>Meatballs made with a blend of beef, chicken, cheese, herbs, pancetta, pine nuts and currants finished with a sweet and tart pan sauce and garnished with pearl onions</i>	\$10.00	\$16.00
Agnello al Forno con Aglio e Patate (Lamb, Garlic and Potato Roast) – <i>Chunks of marinated lamb roasted with red-sinned potatoes and lots of garlic</i>	\$10.00	\$16.00
Spiedi del Pollo e della Salsiccia (Chicken and Italian Sausage Skewers) – <i>Grilled Skewers of marinated chicken, hot Italian sausage, sweet peppers, onions and whole mushrooms brushed with a balsamic glaze</i>	\$10.00	\$16.00
‡ Pollo in Stemperata (Spicy Sicilian Chicken) – <i>Chicken cutlets topped with a mixture of potatoes, sweet and hot peppers, eggplant and carrots in a sauce made with tomatoes, olives capers and mint</i>	\$9.50	\$15.25
Scaloppine d' Anatra alle Ciliegie e Grappa (Duck Scaloppine with Dried Cherries and Grapa) – <i>Duck breast cutlets lightly battered and topped with a sauce made with cherries, Grapa liquor and red wine</i>	\$12.00	\$19.25
Bracirole di Vitello (Braised Veal Rolls in Tomato Sauce) – <i>Veal rolls filled with pine nuts, currants, pecorino and prosciutto, breaded and braised in Italian tomato sauce</i>	\$13.00	\$21.00
Scaloppine alla Marsala (Veal Scaloppine with Mushrooms and Marsala) – <i>Veal cutlets lightly bead and topped with a Marsala wine and mushroom sauce seasoned with thyme</i>	\$13.00	\$21.00
Strinco di Rinforzi alla Maggiorana (Braised Beef Shanks with Marjoram) – <i>Super tender and tasty slow braised beef shanks</i>	\$10.00	\$16.00
Lombo Arrostito Del Porco allaTuscano (Tuscan Roasted Pork Loin) – <i>Pork loin stuffed with pockets or rosemary and garlic. Sliced</i>	\$11.00	\$17.60
Antipasto (Lunch Choose 1; Dinner Choose 2)		
 Mixed Antipasti - <i>Platter of sliced cured meats and cheeses</i>	+\$2.00	+\$2.00
 Insalata de Olive (Marinated Olives) – <i>Assorted olives marinated with garlic, orange and marjoram.</i>		

Continued on next page

★ = Must Be Cooked On Site

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‡ = Spicy Selection (can be made mild)

64









International Buffet- Italy, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.







Antipasto (Continued from previous page)

-  Carciofi Brasati Dell'Olio (Olive Oil Braised Artichokes) – *Slow braised artichokes with lemon, olive oil, garlic and oregano. Served cold.*
-  Piccola Melanzana Parmigiana (Mini Eggplant Parmigiana) – *Sliced eggplant (not breaded) topped with tomatoes and fresh mozzarella and baked until golden.*
-  Ravioli fritti con la salsa di Arrabiata (Fried Ravioli with Arrabiata Sauce) – *Deep fried ravioli served with spicy tomato sauce (2 per person).*
-  Sliced Tomatoes with Fresh Mozzarella – *Sprinkled with olive oil, fresh pepper, sea salt and fresh basil.*
-  Verdure in Scapece (Marinated Vegetable Antipasto) – *Campania-style broiled vegetables mixed with olives and served chilled.*
-  Crostini de Peperoni – *Crostini topped with marinated peppers, goat cheese and olives.*

Soup and Pasta (Dinner Choose 1 or Choose extra Side Dish or Antipasto)

-  Ribollita (Tuscan Minestrone) – *Vegetable soup served with fresh croutons.*
-  Stracciatella alla Romana (Roman Egg Drop Soup) – *Simple chicken soup with “egg ribbons” and served with grated parmesan cheese.*
-  Zuppa di Pane (Bread Soup) – *Rich vegetable soup thickened with bread to give it lots of body.*
-  Zappa dei Frati Cappuccini (Monastery Soup) – *Tomato and cauliflower soup with fresh rosemary. Served with grated parmesan cheese.*
-  Linguine con Ragù Bolognese - *Linguine with tomato-meat sauce*
-  Penne con Peperoncini Dolci, Piselli, e Crema - *Penne with roasted peppers, peas and cream.*
-  Spinaci, dado di pino e Prosciutto Manicotti - *Manicotti stuffed with ricotta, spinach, pine nuts and prosciutto.*
-  Fettuccini con Pesto, i Fagioli Verdi e le Patate – *Fettuchini with pesto, green beans and potatoes.*
-  Penne cotto con i peperoni dolci, la melanzana, le cipolle rosse e Prosciutto - *Baked Penne with Bell Peppers, Eggplant, Red Onions and Prosciutto*

Side Dish (Lunch Choose 1 and Dinner Choose 2)

-  Zucchini Trifolati - *Zucchini with olive oil, garlic and parsley.*
-  Fagioli All'Uccelletto – *White beans with tomatoes and sage.*
-  Piselli Sgranati con Cipolla e Basilico – *Peas with olive oil, onion and basil.*
-  Carciofi e Patate Brasati – *Braised artichokes and potatoes with thyme.*
-  Fagliolini al Peso Modenese – *Green beans with balsamic pesto.*
-  Fagliolini alla Bolognese – *Green beans with mortadella and onion.*

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🌿 International Buffet- Italy, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Side Dish (Continued from previous page)

- 🌿 Cipolle alla Bolognese - *Sweet and sour pearl onions .*
- 🌿 Asparagi alla Parmigiana - *Asparagus with butter and parmigiano-reggiano.*
- 🌿 Palate al Forno – *Oven roasted potatoes with sage, rosemary and pancetta.*
- 🌿 Patate Mesce – *Basil and onion mashed potatoes.*
- 🌿 Insalata Verde con Finocchio – *Salad of mixed greens and fennel with balsamic vinaigrette.*
- 🌿 Insalata Bietole e Cipolle al Forno – *Salad of roasted beets and onions.*

Bread

Olive and Balsamic Vinegar for dipping bread +\$1.00 +\$1.00

Dessert

Tiramisu – *The classic Italian Mascarpone dessert.* \$5.00 \$5.00

Italian Cannoli – *Italian tube-shaped pastry filled with sweet ricotta* \$2.00 \$2.00

 Small \$2.00 \$2.00

 Large \$4.00 \$4.00

Tarts – *Choose from Bitter Chocolate, Pine Nut and Ricotta, Orange Mascarpone, Caramelized Almond (Serves 8).*..... \$24.00 \$24.00

Torta Barozzi – *Flowerless chocolate cake taken to a whole new level (serves 8).* \$29.00 \$29.00

Fried Sweet Ravioli with Custard Sauce – *Sweet filled fruit and cheese ravioli deep fried and served with a sweet vanilla custard sauce* \$3.50 \$3.50

International Buffet- Mexico


Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Mexican meals include fresh corn tortillas and mild fresh salsa.

Entrée (Lunch Choose 1)	Lunch	Dinner
 Pollo en Mole Verde (Chicken Green Mole) – Chicken pieces in a sauce made with tomatillos and ground squash seeds.	\$9.00	\$14.50
 Pollo en Mole Tizatlan – Chicken pieces in a sauce made with amaranth seeds, chipotle and potatoes	\$9.00	\$14.50
Alambre de Camarones – Marinated shrimp grilled on skewers with onion and cherry tomatoes.	\$10.75	\$17.25
 Cochinita Pibil (Pork in Banana Leaves) – Spicy, tender pork in banana leaves.....	\$10.00	\$16.00
 Carnitas Jalisco (Grilled Marinated Pork Tenderloin with Red Mole) – Pork tenderloin is pounded until thin, marinated with a dry rub, then fried quickly and served with Red Mole sauce.....	\$10.00	\$16.00
Pollo al Vainilla (Braised Chicken with Vanilla) – Chicken braised with vanilla	\$10.00	\$16.00
Chiles en Nogada (Chilies in Pican Sauce) – Poblano chilies filled a mixture of pork and beef, fruit and almonds served in a creamy mild sauce made with ground pecans.	\$11.00	\$17.75
Costillas de Cerdo (BBQ Pork Ribs) – Tender marinated ribs basted in a unique sweet-sour BBQ sauce.	\$10.00	\$16.00
 Mole Poblano – This classic mole is traditionally served with turkey. Keeping with that tradition, our homemade sauce is served with chunks of dark meat turkey.	\$11.00	\$17.75
 Salpicon – Tender braised beef brisket served shredded.	\$11.00	\$17.75
Enchiladas Tapatias – Chicken enchiladas with homemade chili sauce and topped with Mexican cheese.	\$9.00	\$14.50
Appetizers (Lunch Choose 1; Dinner Choose 2)		
  Ceviche – Marinated shrimp and crab salad served with corn chips..		
 Pork Empanadas– Little “pies” filled with meat, olives, and eggs in a baked pastry crust. Served with Salsa-Sour Cream Sauce.		
  Mini Beef Tamales – Small handmade beef tamales.		
  Mini Chicken Tamales – Small handmade chicken tamales.		
  Chicken and Cheese Flautas – Crispy fried rolled tortillas filled with chicken and cheese.		
  Shredded Beef and Cheese Flautas – Crispy fried rolled tortillas filled with shredded beef and cheese.		
  Pork Chili Dip with Corn Chips – Spicy pork chili dip with cheese and beans served with corn chips.		
Soup and Pasta (Dinner Choose 1)		
  Sopa de Tortilla (Tortilla Soup) – A tomato based soup laced with tortillas.		

Continued on next page

★ = Must Be Cooked On Site

 = Spicy Selection (can be made mild)

67

✓ = Seasonal/Special Order Item

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🌿 International Buffet- Mexico, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Soup and Pasta (Continued)

- 🌿 ⚡ Pozole – *Traditional soup made with pork and dry corn and chilies.*
- 🌿 Albondigas – *Mexican meatball soup.*
- 🌿 Crema Pablano (Cream of Pablano Soup) - *Creamy roasted poblano pepper soup.*

Side Dish (Lunch Choose 1 and Dinner Choose 2)

- 🌿 ⚡ Calabacitas Con Chile Verde (Yellow Squash and Green Chili) - *Tender squash sautéed with green chilies and cream and topped with cheese.*
- 🌿 Calabacitas con Elotes (Zucchini with Corn) - *Zucchini and corn casserole topped with cheese.*
- 🌿 Frijoles Refritos – *Mild, homemade refried beans.*
- 🌿 Nopalitos (Tender Cactus Salad) – *Cactus and tomato salad with a light vinaigrette.*
- 🌿 ⚡ Frijoles Charros (Beans with Bacon, Ham and Chorizo) – *Pinto beans cooked with bacon, ham and chorizo with spices.*
- 🌿 Corn Pudding – *Bake corn, cheese and poblano pepper pudding.*
- 🌿 Berenjenas Gratinadas (Eggplant with Grated Cheese) – *Baked eggplant, tomato and cheese casserole.*
- 🌿 ⚡ Chilaquiles – *Baked tortilla, tomatillos and cheese casserole.*

Extras (Continued from previous page)

Fresh Tomato Salsa (Mild)	Included	Included
⚡ Tomatillo Salsa (Medium, 1 pint)	\$4.00	\$4.00
⚡ Roasted Tomato Salsa (Hot, 1 pint)	\$4.35	\$4.35
⚡ Guacamole (pint)	\$7.00	\$7.00
Mexican Sour Cream(1 pint)	\$3.00	\$3.00

Bread

Corn Tortillas	Included	Included
Flour Tortillas (1 dozen)	\$3.00	\$3.00

Dessert

Fruit Empanadas – <i>Sweet fruit filled pastries served with sweet cream</i>	\$1.25	\$1.25
Pumpkin Tamales with Sweet Crema – <i>Sweet tamales filled with spiced pumpkin and served with sweet cream</i>	\$2.00	\$2.00
Flan – <i>Available in a variety of flavors include Traditional,, Pineapple, Almond or Coconut</i>		
<i>½ Pan (Serves 12-15)</i>	\$39.00	\$39.00
<i>Full Pan (Serves 30-35)</i>	\$70.00	\$70.00

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⚡ = Spicy Selection (can be made mild)


International Buffet- Middle East

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Middle Eastern meals include Pita bread.

Entrée (Choose 1)	Lunch	Dinner
Farrouj Meshwi Bil Sumac (Grilled Chicken with Sumac) – <i>Marinated chicken grilled and sprinkled with sumac</i>	\$9.00	\$14.50
Koussa Mahshi Bi Banadoura (Stuffed Zucchini in Tomato Sauce) – <i>Zucchini stuffed with lamb, rice and spices and served in a tomato sauce flavored with garlic, lemon and mint</i>	\$10.00	\$16.00
Kafta Meshmiyeh (Ground Meat Kebab) – <i>Seasoned ground lamb patties served on a skewer</i>	\$10.00	\$16.00
Daoud Basha (Meatballs with Pine Nuts in Tomato Sauce) – <i>Spiced lamb meatballs with pine nuts in a garlicky tomato sauce</i>	\$10.00	\$16.00
Kibbeh Sanieh (Baked Kibbeh with Onion and Pine Nut Topping) – <i>Kibbeh forms a major part of the national dishes of Lebanon. Ground lamb and bulgur wheat loaf with a topping made with caramelized onions, pine nuts, pomegranate molasses, cinnamon and allspice.</i>	\$11.00	\$17.75
Laban Ummo (Lamb Shanks Cooked in Yogurt) – <i>Lamb shanks cooked with yogurt and shallots and garlic</i>	\$12.00	\$19.25
Tabaka Piliç (Chicken with Plums) – <i>Chicken cutlets served in a spicy plum sauce made with fresh plums</i>	\$9.00	\$14.50
Fesenjan e Ordak (Duck with Walnut and Pomegranate Sauce) – <i>Roast duck pieces served with a sweet-sour sauce made with pomegranate molasses and walnuts</i>	\$12.00	\$19.25
Lahma bel Karaz (Meatballs with Sour Cherries) – <i>Tender lamb meatballs cooked in a sauce made with sour cherries and pomegranate syrup</i>	\$10.00	\$16.00
Ouzi (Roast Lamb with Rice, Ground Meat and Nuts) – <i>Super tender roasted lamb served with a special pilaf made with rice, ground beef, spices, almonds, pistachios and pine nuts.</i>	\$11.00	\$17.75
Karniyarik (Meat Filled Eggplant) – <i>Tender small eggplant stuffed with a mixture of beef, tomatoes, cinnamon, allspice and onions</i>	\$10.00	\$16.00
✓ Mahshi Kharshouf (Stuffed Artichoke Bottoms with Meat and Pine Nuts) – <i>Fresh artichoke bottoms filled with lamb and pine nuts and seasoned with cinnamon and allspice</i>	\$11.00	\$17.75
Mahshi Coromb (Sweet and Sour Stuffed Cabbage Rolls) – <i>Cabbage leaves stuffed with a seasoned mixture of beef and rice and cooked in a light sweet-and-sour broth</i>	\$10.00	\$16.00

Appetizers and Salads (Lunch Choose 1; Dinner Choose 3)

 **Jawaneh (Grilled Chicken Wings)** – *Chicken wings marinated with lemon and garlic. Served hot.*

Continued on next page

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‡ = Spicy Selection (can be made mild)

69

✓ = Seasonal/Special Order Item

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International Buffet- Middle East, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Appetizers and Salads (Continued from previous page)

-  Dip Assortments – Choose any three: *Baba Ghannouj (roasted eggplant and tahini dip), Hummus (chickpea and tahini dip), Tabbouleh (Parsley salad with bulgar wheat and mint), Muhammara (Walnut and Pomegranate Paste), Dukkah (Egyptian Seed, Nut and Spice Mix), Cevisli (Roasted Pepper and Walnut Paste), Bissara (Fava Bean Puree),*
-  Kreidess Bi Cosbara (Shrimp with Garlic and Coriander) – *Skewered shrimp brushed with olive oil, garlic and lemon and sprinkled with cilantro. Served chilled.*
-  ★Sambousek Bi Jibne (Little Puff Pastry Cheese Pies) – *These melt-in-the-mouth pies filled with feta and mozzarella cheeses are served warm.*
-  Fatayer Bi Sabanikh (Mini Spinach Pies) – *Little spinach tarts flavored with sumac and allspice. Served at room temperature*
-  ★Sambousek Bi Lahm (Little Meat Turnovers) – *Little turnovers stuffed with lamb and pine nuts. Served warm*
-  Shanklish (Goat Cheese and Tomato Salad) – *Fresh, crumbled goat cheese, garlic, sweet onions, ripe tomatoes and olive oil. Served cold.*
-  Khisar bel Na'na (Cucumber Salad with Mint) – *Cool cucumbers tossed with fennel, lemon and orange-blossom water. Served cold.*
-  Kisir (Bulgar and Tomato Salad) – *Cracked wheat, green onions, tomato, parsley, chili pepper, lemon and olive oil. Served cold*
-  Batik (Bulgar Salad with Nuts) – *Cracked wheat with tomato dressing, chili, green onions and pistachio nuts. Served cold.*
-  Betingan bel Rumman (Grilled Eggplant Slices with Pomegranate Syrup)– *Grilled slices of eggplant brushed with a dressing made with garlic, olive oil and pomegranate molasses. Served at room temperature.*
-  Salatet Felfel wal Tamatem (Roast Pepper and Tomato Salad)– *The is the Egyptian version of a common Middle Eastern salad of roasted red bell peppers, garlic, tomatoes, cilantro, olive oil and lemon juice. Served cold.*
-  Slatit Batata Mafusa (Mashed Potato Salad with Capers)– *Tunisian salad made with potatoes, olive oil, vinegar, harissa, parsley and capers. Served cold.*
-  Megadarra (Brown lentils with Rice and Caramelized Onions)– *Brown lentils cooked with cumin and coriander and tossed with caramelized onions, olive oil and long grain rice. Served cold.*
-  Patlicanli Pilavi (Turkish Pilaf with Tomatoes and Eggplant)– *A cold salad of rice cooked with tomatoes, garlic, allspices and chili and tossed with fried eggplant and fresh dill and mint.*

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70








International Buffet- Middle East, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Soup (Dinner Choose 1 or Extra Side Dish or Appatizer)

-  Hamud (Vegetable Soup with Garlic, Mint and Lemon) – *Made with leeks, celery, potatoes, garlic, lemon, zucchini and dried mint.*
-  Shorbat Tamatem (Tomato and Rice Soup with Mint) – *A light soup made with tomatoes, cilantro garlic, rice, onion and mint.*
-  Shorbat Adds (Spiced Creamy Red Lentil Soup) – *Pureed red lentil soup seasoned with chili, coriander and cumin.*
-  Shorbat Becellah (Yellow Split Pea Soup) – *Creamy yellow split pea soup seasoned with lemon and cardamom.*
-  Ashe Mâst va Khiar (Cold Yogurt and Cucumber Soup) – *Great for a hot summer day, creamy yogurt based soup with cucumber and mint. Served with golden raisins on the side for garnish.*

Vegetable Side Dish (Lunch and Dinner Choose 1)

-  SabaneKh bel Hummus (Spinach with Chickpeas) – *Lightly sautéed spinach with garlic, coriander and chickpeas.*
-  SabaneKh be Tamatem wal Loz (Spinach with Tomatoes and Almonds) – *Spinach sautéed with onions, tomatoes and garnished with toasted almonds.*
-  Kousa Mabshoura (Zucchini with Onions, Garlic and Mint) – *Zucchini slices cooked with caramelized onions, garlic and mint.*
-  Arnabeet bel Lamoun (Cauliflower with Olive Oil and Lemon) – *Simple, yet delicious. Tender cauliflower dressed with sautéed garlic and lemon juice.*
-  Tartoufa bel Banadoura (Jerusalem Artichokes in Tomato Sauce) – *Succulent Jerusalem artichokes in a garlicky tomato sauce.*
-  Turlu (Winter Vegetable Pot) – *Great in the summer too! A mixture of waxy potatoes, celeriac (celery root), carrots, green onions and white beans.*
-  Imam Bayildi (Cold Stuffed Eggplant with Onions and Tomatoes) – *Tender small eggplant stuffed with a mixture of onions, garlic, parsley and tomatoes.*
-  Full Medames (Egyptian Brown Fava Beans) – *Tender fava beans cooked with parsley, lemons, garlic, chili and cumin.*
-  Shula Kalambar (Lentils with Spinach) – *Brown lentils cooked with spinach, olive butter, garlic, coriander and cumin.*

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71

🌿 International Buffet- Middle East, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Starch Side Dish (Lunch and Dinner Choose 1)

- 🌿 Roz Bil Shaghrieh (Vermicelli Rice) – *The everyday rice that accompanies stews, stuffed vegetables and grills in Lebanon is made with Basmati rice and toasted vermicelli.*
- 🌿 Bourani (Baked Cinnamon-Tinged Rice and Tomato) – *Baked rice and tomato pilaf with garlic, onion and a hint of cinnamon.*
- 🌿 Roz bel Zafaran (Spiced Saffron Rice) – *Basmati rice cooked with cardamom, clove, cinnamon and saffron.*
- 🌿 Rice with Pine Nuts, Pistachios and Almonds – *Basmati saffron rice topped with toasted nuts.*
- 🌿 Domatesli Pilav (Tomato Pilaf) – *Basmati rice cooked with onion, garlic and tomato.*
- 🌿 Djavaher Polow (Sweet Jeweled Rice) – *Basmati rice cooked with sour cherries, cranberries, barberries, saffron, candied orange peel, almonds and pistachios.*
- 🌿 Plain Saffron Rice – *Basmati rice cooked with saffron and butter.*
- 🌿 Plain Bulgur Pilaf – *Course bulgur wheat cooked with chicken stock and butter.*
- 🌿 Bulgur Pilaf with Raisins and Pine Nuts – *Course bulgur wheat cooked chicken stock, pine nuts, butter and golden raisins.*
- 🌿 Burghul bi Banadoura – *Course bulgur wheat cooked with onion, olive oil, tomatoes and allspice.*
- 🌿 Mashed Potatoes with Olive Oil and Parsley – *Potatoes mashed with olive oil flat-leaf parsley.*
- 🌿 Batata Melousseh bi Senobar (Mashed Potatoes with Butter and Pine Nuts) – *Buttery mashed potatoes cooked with onion and pine nuts.*
- 🌿 Batata Harra (Sautéed Potatoes with Garlic, Chilies and Cilantro) – *Red potatoes sautéed garlic, red chili flakes and fresh cilantro.*
- 🌿 Roasted Potatoes and Tomatoes – *Red potatoes roasted with garlic, red chili, olive oil and parsley.*
- 🌿 Spicy Mashed Sweet Potatoes with Raisins – *Buttery mashed sweet potatoes with golden raisins, ginger and cinnamon.*

Extras

Torshi Left (Pickled Turnips) (1 pint).....	\$3.25	\$3.25
Torshi Arnabeet wa Koromb (Pickled Cauliflower and Red Cabbage) (1 pint).....	\$3.25	\$3.25
Torshi Meshakel (Mixed Pickles) – <i>Pickled cucumbers, carrots, cauliflower, green peppers, turnips with garlic, beet, dried chili and dill</i> (1 pint).....	\$5.25	\$5.25
Thick Yogurt (1 pint)	\$4.25	\$4.25

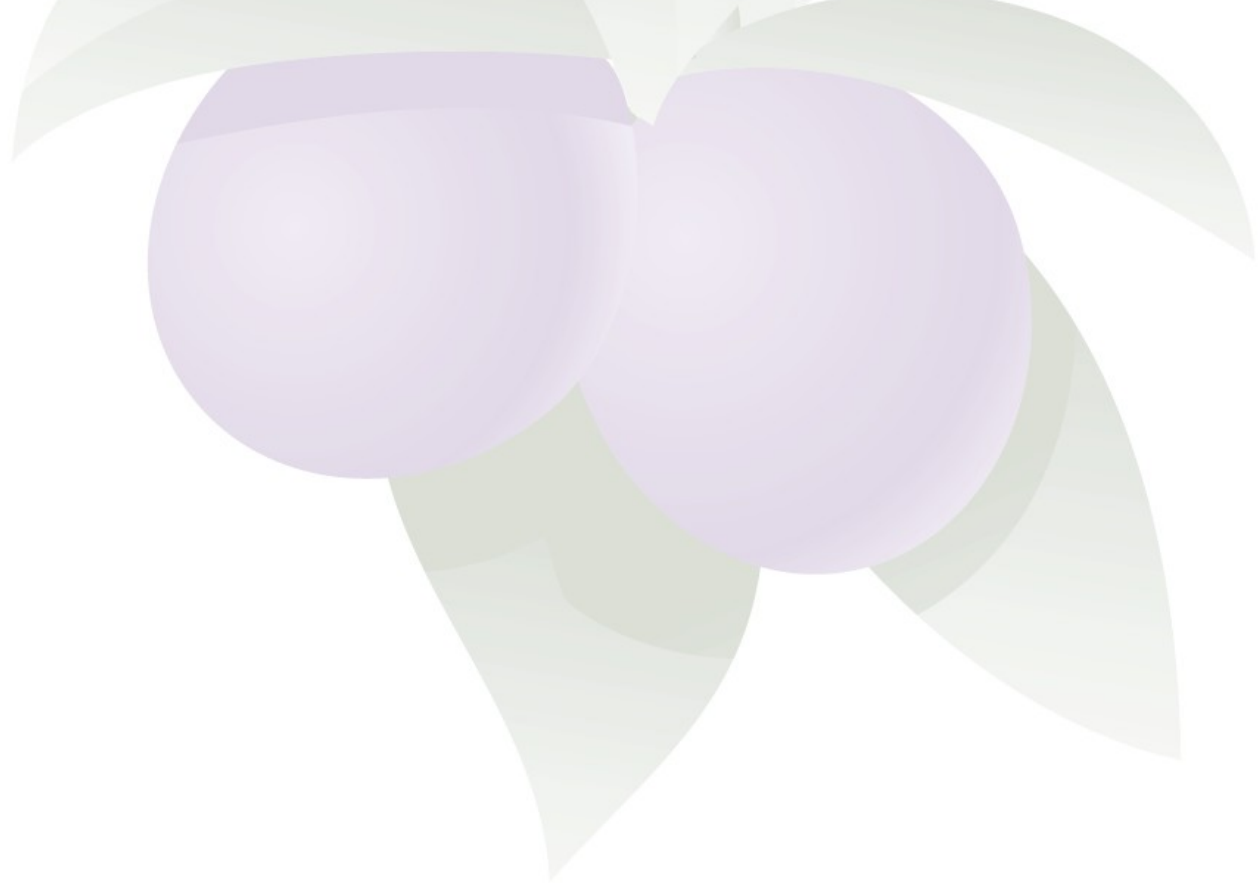
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International Buffet- Middle East, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Dessert

Muhallabeya –(Milk Pudding) – Rice flour based pudding flavored with orange-blossom water and decorated with chopped almonds and pistachios	\$2.25	\$2.25
Keskül (Almond Pudding)– Turkish ground almond and milk pudding	\$3.00	\$3.00
Roz bi Haleeb (Rice Pudding) – Luscious creamy rice pudding flavored with orange-blossom and mastic	\$3.00	\$3.00
Baklawa – Filled fillo pastry flavored with syrup made with lemon and orange-blossom water.		
<i>Traditional (Pistachio or Walnut Filled)</i>	\$3.00	\$3.00
<i>Almond Cardamom</i>	\$3.00	\$3.00
<i>Walnut-Honey</i>	\$3.00	\$3.00
<i>Walnut Cinnamon</i>	\$3.00	\$3.00
<i>Cream Filled</i>	\$3.25	\$3.25



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♯ = Spicy Selection (can be made mild)









International Buffet- Morocco

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All Moroccan meals are served with flat bread.

Entrée (Choose 1)	Lunch	Dinner
‡ Kimroun Bil Tamatem (Shrimp in Spicy Tomato Sauce) – Large shrimp cooked in a spicy tomatoes sauce with garlic, cilantro and saffron.	\$11.00	\$17.75
Djaj Bil Assal (Chicken with Caramelized Baby Onions and Honey) – Chicken pieces based with onions, saffron, cinnamon and honey and served with sweet caramelized pearl onions.	\$9.00	\$14.50
Djaj Bil Tmar (Chicken with Dates) – Braised spiced chicken in a sauce sweetened with dates.	\$9.00	\$14.50
Tagine Djaj Bi Zaytoun Wal Hamid (Tagine of Chicken with Preserved Lemon and Olives) - The best known Moroccan chicken dish. This is dish is prepared in a special covered pan called a Tagine which helps keep the dish moist and the chicken tender.	\$10.00	\$16.00
Kefta Kebab (Ground Meat Kebab) – Large, broiled kebobs of specially seasoned lamb (2 per person).	\$10.00	\$16.00
Tagine Bil Bouawid (Tagine of Lamb with Carmalized Baby Onions and Pears) – As with the tagine of chicken above, the meat in this dish is meltingly tender and succulent. Here the sweetness of the pear helps offset the richness of the lamb.	\$11.00	\$17.75
Tagine Bil Mashmash (Tagine of Lamb with Apricots) – As above, but made with dried apricots to give it a sweet-tart flavor.	\$11.00	\$17.75

Appetizers and Sides (Lunch Choose 3; Dinner Choose 5)

-  Kesksou L'Hodra (Couscous with Vegetables) – Couscous pasta with peas. Served at room temperature.
-  B'Stilla Triangles– Spiced shredded chicken in phyllo dough sprinkled with cinnamon, ground almonds and sugar.
-  Vegetable Dip Trio: Three spiced dips that go great with flat bread: Sweet Tomato Puree (Matesha Masia), Bell Pepper Pruee (Slada Fel'la) and Zucchini Puree with Baby Plum Tomatoes (Slada Bil Gharaa Wal Tamatem). Served cold.
-  Zaalouk (Mashed Eggplant and Tomato Salad) – Richly spiced mashed baked eggplant with tomatoes and olives. Served Cold
-  Khiar Bil Na'na (Grated Cucumber and Mint Salad) – Wonderfully refreshing mixture of cucumber, lemon, orange blossom water and mint. Served Cold
-  Slada Batata Bil Zaytoun (Potato and Olive Salad) – Red potatoes, sweet onions and black olives tossed with a lemony spiced dressing. Served Cold
-  Jazar Bil Kamoun Wal Toum (Carrot Salad with Cumin and Garlic) – Carrots sticks marinated with garlic, cumin, olive oil and lemon. Served cold.
-  Jazar Bil Na'na (Carrots with Garlic and Mint) – Carrots cooked with mint, garlic and olive oil. Served warm.

Continued on next page

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‡ = Spicy Selection (can be made mild)

74

International Buffet- Morocco, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Appetizers and Sides (continued from previous page)

-  Slata Bortokal Bil Zaytoun (Orange, Olive and Onion Salad) – *A delicious and unique salad dressed with argan oil, a very rare oil used exclusively in Moroccan salads.*
-  † Slada Felfla Bil Tamatem Wal Tofah (Roasted Pepper, Tomato and Apple Salad) – *Roasted red bell peppers and sautéed onions with apples in garlic-chili dressing.*
-  Felfla Wal Humma Wa Jban (Roasted Peppers with Chickpeas and Fresh Goat Cheese) – *Roasted red bell peppers and fresh goat cheese tossed in a lemon and oregano dressing.*
-  Slada Batata Halwa (Sweet Potato Salad) – *Sautéed onions and sweet potatoes with green olives, preserved lemon, cumin, ginger and olive oil. Served at room temperature.*
-  Batata Bil Bisbas (Potatoes with Celery and Fennel) – *Quartered potatoes, sweet fennel and celery dressed with olive oil, mint and basil.*
-  Salkh Bil Hamid Wal Zaytoun (Spinach Salad with Preserved Lemon and Olives) – *Cooked spinach tossed with preserved lemons and olives. Served cold.*
-  Hummas (Chickek Peas with Saffron) – *Not the chickpea spread of Greece but whole chickpeas cooked with spices and saffron. Served warm.*
-  Harira (Chickpea and Lentil Soup) – *Rich soup made with chickpeas, lentils, vegetables, a little lamb and lots herbs and spices.*
-  Bassara (Cream of Dried Fava Bean Soup Garlic and Mint) – *A thick soup made with pureed fava beans and lots of garlic. Carrots cooked with mint, garlic and olive oil. Served warm.*

Dessert

Kesksou Seffa (Sweet Couscous) – <i>Sweet couscous mixed with raisins and almonds and sprinkled with cinnamon sugar</i>	\$2.00	\$2.00
Briwat (Moroccan Baklava) – <i>Phyllo pastries filled with your choice of Almond Orange Blossom, Walnuts Orange Blossom or Dates-Lemon topped with honey syrup.....</i>	\$2.00	\$2.00
Kaab El Ghzal (Pastry Crescents with Almond Filling) – <i>Also called “gazelle’s horns” are cookie like pastries filled with almond paste and curved into crescents...</i>	\$2.00	\$2.00

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75







International Buffet- Polynesia (Hawaii)

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All Hawaiian Meals come with Hawaiian Sweet Bread Rolls.

Entrée (Choose 1)	Lunch	Dinner
‡ Garlic Shrimp with Spinach, Red Peppers and Oyster Mushrooms – Fresh, light with some spice to wake things up!	\$11.00	\$17.75
Baked Coconut Shrimp ‘Anaeho’omalū Bay – Baked shrimp stuffed with coconut filling.	\$11.00	\$17.75
Paradise Shrimp Scampi – Rich shrimp scampi with pineapple instead of lemon.	\$11.00	\$17.60
Ka’u Lime Chicken – Chicken cutlets lightly breaded and fried and topped with a sweet-tart lime sauce and macadamia nuts.	\$9.50	\$15.25
Macadamia Nut Chicken with Tropical Marmalade – Chicken cutlets breaded with ground macadamia nuts and fried to a golden brown. Served with a marmalade made from pineapple, papaya and mint.	\$10.00	\$16.00
Sweet and Sour Chicken Cutlets with Tropical Fruits – Maui Moa marinated chicken cutlets cooked with pineapple, papaya and mango in a sweet and sour sauce.	\$10.00	\$16.00
Hawaiian Prime Rib Au Jus – Traditional Western Hawaiian style prime rib. Served sliced or at carving station (carving station and serving staff not included)	Call	Call
Anise Braised Beef Brisket – Aniseed gives this brisket a slightly, but aromatic, licorice flavor.	\$11.00	\$17.60
Kailua Pork - Tender pork cooked in banana leaves.	\$10.00	\$16.00
Ulupalakua Pork Loin with Upcountry Bean Sauce – Roasted pork loin stuffed with a raisin macadamia nut stuffing and served with Hawaiian style “pork and beans” made with kidney beans.	\$10.00	\$16.00
Island Braised Lamb Shanks – Braised with Chinese five-spice, cilantro, brown sugar, dry sherry, ginger and soy to give that “island” flavor.	\$11.00	\$17.60

Pupus (Appetizers) (Lunch Choose 1; Dinner Choose 2)

-  Mochi Mochi Chicken – Mochiko (rice flour) bread chicken skewers served with Spicy Mango Chutney. Served at room temperature.
-  ‡ Island Chicken Wings – Spicy chicken wings served in a spicy pineapple-soy sauce. Served warm.
-  Sam’s Coconut Sweet Pork – Sliced tender roasted pork served on a bed of shredded cabbage with hot mustard dipping sauce. Served chilled.
-  ‡ Grilled Shrimp with Pepper-Papaya-Pineapple Chutney – Spicy grilled shrimp skewers with fiery fruit chutney on the side. Served chilled.
-  Hawaiian BBQ Ribs – Tender ribs with a special Hawaiian BBQ Sauce.
-  Macadamia Nut Hummus – Unique hummus made with garbanzo beans and macadamia nuts instead of the traditional sesame. Served with crunchy pita bread triangles.

Continued on next page

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76



International Buffet- Polynesia (Hawaii), Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.






Soup (Dinner Choose 1 or Extra Side Dish or Salad)

-  Shrimp in Lemongrass Broth – *Wok seared shrimp in a lemongrass broth with snap peas, carrots, straw mushrooms and water chestnuts.*
-  “Tastes Good” Barley Soup – *Barley soup made with potatoes, carrots, cilantro and finely chopped prosciutto (yes, prosciutto!).*
-  Cold papaya, Mango and Guava Soup – *Served, chilled this soup is a sweet and tangy fruit bisque ideal for warm days. Served with sour cream and chopped macadamia nuts on the side.*
-  Big Island Avocado Bisque – *Another cold soup rich with avocado and cream. Served with fresh cilantro.*
-  Creamy Macadamia Nut Soup – *Hot and creamy soup with coarsely chopped macadamia nuts right in the soup.*

Salad (Dinner Choose 1)

-  Romaine Lettuce with Honey-Ginger Shrimp – *Salad of romaine lettuce, orange wedges, macadamia nuts and honey-ginger grilled shrimp with Ginger Pesto Dressing on the side.*
-  Bella Mushroom Salad – *Roasted Portobello mushrooms, roasted red bell pepper, arugula and red leaf lettuce with a tomato dressing on the side.*
-  O’ahu-Style Potato Salad – *Added crab and uncooked corn kernels make this potato salad anything but ordinary.*
-  ✓ Beach Fruit Salad – *Seasonal mixed fruit tossed with a sour cream papaya-pineapple dressing.*
-  Fruit Brochettes – *Fruit skewers with pineapple, mango and plantain glazed with a pineapple glaze and grilled.*
-  Hilo Tropical Fruit Slaw – *Fruit salad made with green papaya, pineapple, mango, star fruit (when available), kiwi and strawberries (when available) tossed in a fruit slaw dressing.*

Sides (Choose 2)

-  Asparagus with Black Sesame Seeds – *Grilled asparagus with Asian seasonings and goma (black sesame seeds).*
-  Bok Choy Broccoli – *Stir-fried Bok Choy and broccoli in a light sauce.*
-  † Pan Fried Spicy Eggplant – *Eggplant stir fried with chili and brown sugar.*
-  Sesame-Ginger Green Beans – *Green beans stir fried with ginger, garlic, soy, brown sugar and sesame seeds.*
-  Grilled Mixed Vegetables – *Zucchini, yellow squash, red bell pepper and mushrooms marinated in an Asian influenced sauce and grilled on skewers (2 per person).*

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77

🌺 International Buffet- Polynesia (Hawaii), Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Sides (Continued from previous page)

- 🌺 Ginger Carrots – *Buttered carrots with ginger and brown sugar.*
- 🌺 Kakuku Corn Smashed Potatoes – *Smashed potatoes cooked with garlic and cumin and mixed with corn.*
- 🌺 Sweet Potato Casserole – *Sliced of sweet potatoes cooked with coconut milk, pineapple, brown sugar and butter.*
- 🌺 Pineapple Fried Rice – *Vegetable fried rice with added pineapple for sweetness.*

Dessert

Coconut Sweet Potato Cheesecake (Serves 8)	\$24.00	\$24.00
Mango Bread (sliced) – <i>Sweet bread made with mango, walnuts and coconut</i>	\$2.00	\$2.00
Macadamia Nut Bread Pudding – <i>Bread pudding with dried papaya, macadamia nuts and cinnamon. Served with cinnamon custard sauce.</i>	\$3.00	\$3.00
Coconut Bread Pudding – <i>Bread pudding mad with coconut milk, pineapple, macadamia nuts and coconut flakes. Served with coconut custard sauce</i>	\$2.00	\$2.00
Chocolate-Banana Empanadas – <i>Little empanadas stuffed with banana and chocolate. Served with vanilla custard sauce</i>	\$2.00	\$2.00

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International Buffet- Spain

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Spanish meals are served with crusty bread and butter.

Entrée (Choose 1)	Lunch	Dinner
Porc Guisat Amb Fruita Seca (Catalan Braised Pork Shoulder with Dried Fruit) – Tender braised pork shoulder cooked with kirsch liquor, red wine, dried sour cherries and apricots and a hit of cinnamon.	\$11.00	\$17.75
Lomo en Adobo a la Sal (Salt-baked Pork Loin in Adobo) – Pork loin marinated with smoky paprika, garlic and oregano and baked in a salt crust. Served with Tangy Cilantro Mojo sauce.	\$11.00	\$17.75
Costilla de Cerdo Lacada (Braised and Glazed Pork Ribs with Applesauce) – Braised super tender baby back ribs glazed with a sweet-tangy sauce and served with homemade applesauce.	\$11.00	\$17.75
Gigot de Xai a les Set Hores (Seven Hour Leg of Lamb) – Mouthwatering, slow-cooked leg of lamb pieces marinated with garlic, rosemary, thyme and mint. Yes, it really is cooked for 7 hours!	\$12.00	\$19.25
Cocido (Spain’s Famous Boiled Dinner) – A true feast. Combination of beef shanks, ham, bacon, chicken, meatballs, and chorizo cooked in a garlicky broth with potatoes and green beans. Served with Minted Tomato Vinaigrette.	\$11.00	\$17.75
Albondigas Con Manzanas y Setas (Catalan Meatballs with Almonds-Saffron Sauce) – Meatballs made with pork, veal, pancetta, applesauce and Portobello mushrooms. Served in a sauce made with tomatoes, almonds, saffron and sweet sherry.	\$10.00	\$16.00
Guiso de Ternera a la Asturiana (Asturian Beef Stew) – Rib-sticking stew made with beef, bacon, white beans tomatoes, turnips and turnip greens.	\$10.00	\$16.00
Pollo al la Miel (Lemon Chicken with Honey and Saffron) – Chicken cutlets marinated with lemon, cumin, ginger, coriander, honey and saffron served sprinkled with toasted sesame seeds.	\$9.50	\$15.25
Pollo con Frutos y Frutas Secas (Chicken with Fruit Sauce) – Chicken cutlets topped with a fruit sauce made with plums, apricots, sour cherries, pork and pine nuts.	\$10.00	\$16.00
Pollo al Ajillo (Garlic Chicken) – Chicken cutlets served in a light, garlic broth made with white wine, chicken broth and a little red chili.	\$9.50	\$15.25
Paella Valenciana (Classic Valencian Paella) – Short grain rice cooked with chicken, rabbit, green beans, artichoke hearts, tomatoes, roasted red peppers, Spanish paprika, garlic and saffron.	\$11.00	\$17.75
Paella a la Windy Plum – Our take on Paella, with white fish, shrimp, chorizo sausage, lots of garlic, smoked paprika, green onion, parsley and Piquillo peppers. Served with lemon wedges.	\$12.00	\$19.25
Chiringuito Seafood Paella – Paella made with cod, squid, tomatoes, garlic and shrimp. Served with lemon wedges and Allioli.	\$12.00	\$19.25

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79

International Buffet- Spain, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Tapas (Appetizers) (*Lunch Choose 1; Dinner Choose 2*)

-  Albondigas en Salsa (Madrid-style Meatballs) – *Pork and beef meatballs served in a light tomato-wine sauce.*
-  Zanahorias Aliñadas (Sevillian Marinated Carrots) – *Moorish marinated carrots with cumin, loads of garlic, lemon juice and olive oil.*
-  Almendras Fritas (Smoky Fried Almonds) – *Marcona almonds fried with smoked Spanish paprika.*
-  Dip Assortment – *Includes Garum (Black Olive, Anchovy and Capers Spread), Pisto (Zucchini, Bell Pepper and Onion Jam) and Romesco de Avellanas (Toasted Hazelnut Romesco Dip).*
-  Tostada de Piquillo Rellenos de Queso de Cabra (Goat Cheese and Piquillo Pepper Toasts) – *Crunchy toast rounds topped with herbed goat cheese and julienne Piquillo peppers.*
-  Huevos Rellenos de Atun (Tuna-stuffed Eggs) – *Hard cooked eggs filled with a mixture of tuna, mayonnaise, capers, anchovy and piquillo peppers.*
-  Brochetas de Gamba con Vinagreta (Grilled Shrimp with Pepper Confetti) – *Grilled marinated shrimp skewers dizzled with a vinaigrette and finely minced red and green bell peppers. Served cold.*
-  Pinchos Morunos (Moorish Kebabs) – *Specially seasoned ground lamb grilled on a sugar cane skewer and served with garlic allioli (mayonnaise). Served warm.*
-  Gambas Aliñadas (Pickled Shrimp) – *Large shrimp marinated in a sweet pickle brine.*
-  ★ Patatas Bravas (Crisp Potatoes with Spicy Tomato Sauce) – *Crispy red potato wedges served with a spicy tomato sauce.*
-  ★ Calamares a la Romana Rebozadas con su Tinto (Black-and-White Fried Calamari) - *Tender calamari strips in a light beer batter hued jet-black by squid ink. Served with garlic allioli and lemon wedges. Scandalously delicious. Served hot.*
-  ★ Gambas al Ajillo (Garlic Shrimp) – *Shrimp sautéed in olive oil, garlic and red chili. Served hot.*
-  Jamón, Queso y Chorizo (Ham with Cheese and Sausage) – *Serrano ham served with Manchego cheese and sliced Spanish chorizo sausage.*
-  Ensaladilla Rusa (Russian Potato Salad) – *More popular in Spain than even its homeland, this salad is traditional tapas fair and is made with Yukon Gold potatoes, carrots, turnips, green beans, tuna, bell peppers and hard cooked eggs tossed with a special dressing.*

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80







International Buffet- Spain, Continued

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Soup (Dinner Choose 1 or Extra Side Dish or Tapas)

-  Sopa de Calabaza Asada con Crema de Azafran (Roasted Squash Soup with Saffron Cream) – *Creamy roasted butternut squash soup served with saffron flavored cream on the side.*
-  Sopa de Ajo (Castilian Garlic Soup) – *A luscious soup made with garlic, bread, smoky paprika, ham and olive oil and garnished with poached eggs.*
-  Crema de Garbanzos con Jamon Crujiente (Garbanzo Cream with Ham Cracklings) – *Cream of garbanzo soup garnished with crispy Spanish diced ham.*
-  Potaje de Verduras (Morning-After Soup) – *This humorously named soup is loaded with vegetables, sausage, beans and ham.*
-  Sopa de Patatas y Almendras (Potato Soup with Fried Almonds) – *Chucky potato soup flavored with ground almonds, garlic and ham.*
-  Caldo Gallego (Galician White Bean Soup) – *Rich soup made with bacon, Great Northern beans, Spanish chorizo, potatoes and Swiss Chard.*
-  Gazpacho Sevillano (Classic Gazpacho) – *Made with ripe tomatoes, garlic, cumin, cucumbers, bell peppers, olive oil and sherry vinegar. Garnished with mini olive oil croutons. Served cold.*

Salad (Dinner Choose 1 or Extra Side Dish or Tapas)

-  Ensalada de Bacalao con Naranjas (Cod and Orange Salad) – *Romaine lettuce topped with salt-cod, orange wedges, bell peppers, red onion and green olives with a lemon-olive oil dressing.*
-  Escalivada (Grilled Vegetable Salad) – *Grilled red bell pepper, tomato, red onion and eggplant salad.*
-  Ensalada con Frutas Secas (Green Salad with Apricots and Hazelnuts) – *Mixed green salad with slivered dried apricots, toasted hazelnuts with a orange vinaigrette.*
-  Zorongollo (Roasted Pepper Salad) – *Roasted red and green bell peppers with diced tomatoes, sweet onion and sherry vinaigrette.*
-  Cojondongo (Gazpacho Salad) – *Salad of cucumber, tomatoes, peppers, onions, croutons and green grapes.*
-  Ensalada Mixta (Mixed Salad) – *Romaine lettuce with baby potatoes, marinated artichokes hearts, green olives, hard cooked eggs and cherry tomatoes.*

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81

International Buffet- Spain, Continued

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Side Dishes (Choose 2)

-  Patatas en Salsa Verde (Basque Potatoes in Salsa Verde) – *Potatoes cooked with garlic, parsley and white wine.*
-  Patatas con Chorizo a la Riojana (Riojan Potatoes with Chorizo and Chilies) – *Potatoes stewed with bell peppers, Spanish chorizo, smoked paprika, garlic and white wine.*
-  Patatas Panaderas con Allioli (Potato and Onion Gratin with Allioli) – *Layers of potato and caramelized onions topped with allioli and broiled till browned.*
-  Patatas Revolconas (Smoky Mashed Potatoes) – *Mashed potatoes flavored with smoked paprika and garlic.*
-  Patatas Arrugadas Con Mojo Picon (Wrinkled Potatoes with Spicy Chili Mojo) – *Specially prepared potatoes in the skin served with a spicy sauce made with garlic, red chili, parsley olive oil and red wine vinegar.*
-  ✓ Alcachofas Asadas con Coñac (Roasted Artichoke Hearts with Cognac) – *Roasted artichokes intensifies their flavor. These are seasoned with a dash of Cognac and sea salt.*
-  ✓ Guiso de Alcachofas y Jamon (Artichoke Ragout with Ham and Sherry) – *A luscious vegetable stew made with peas, artichokes, onions, ham, potatoes and green beans.*
-  ✓ Esparragos con Miel y Vinagre de Jerez (Grilled Asparagus with Honey and Sherry Vinegar) – *Simply, yet absolutely delicious. A mixture of asparagus, vinegar, honey and the finest sea salt combine into a truly memorable dish.*
-  Judias Verdes con Jamon (Garlicky Braised Green Beans with Ham) – *Slow cooked green beans with ham, sweet paprika, garlic and tomatoes.*
-  Zanahorias con Acelgas (Baby Carrot and Chard Stew) – *Tender baby carrots and swiss chard cooked till very tender and seasoned with smoked paprika, ancho chili and garlic.*
-  Gratinado de Endivias y Hinojo con Almendras (Endive and Fennel Gratin with Almonds) – *Tender braised endive and fennel topped with a rich, creamy almond sauce and bake till browned.*
-  Tumbet (Mallorcan Eggplant and Potato Casserole) – *A luscious combination of roasted eggplant, potatoes, tomato compote, red and yellow bell peppers and zucchini.*
-  Espinacs a la Catalana (Spinach with Raisins and Pine Nuts) – *A true Catalan specialty. A mélange of spinach, garlic, raisins and pine nuts with extra virgin olive oil.*
-  Espinacas con Garbanzos (Andalusian Spinach with Chickpeas) – *A Arab-influenced specialty of Seville combines spinach and garbanzo beans with a wonderful blend of spices.*

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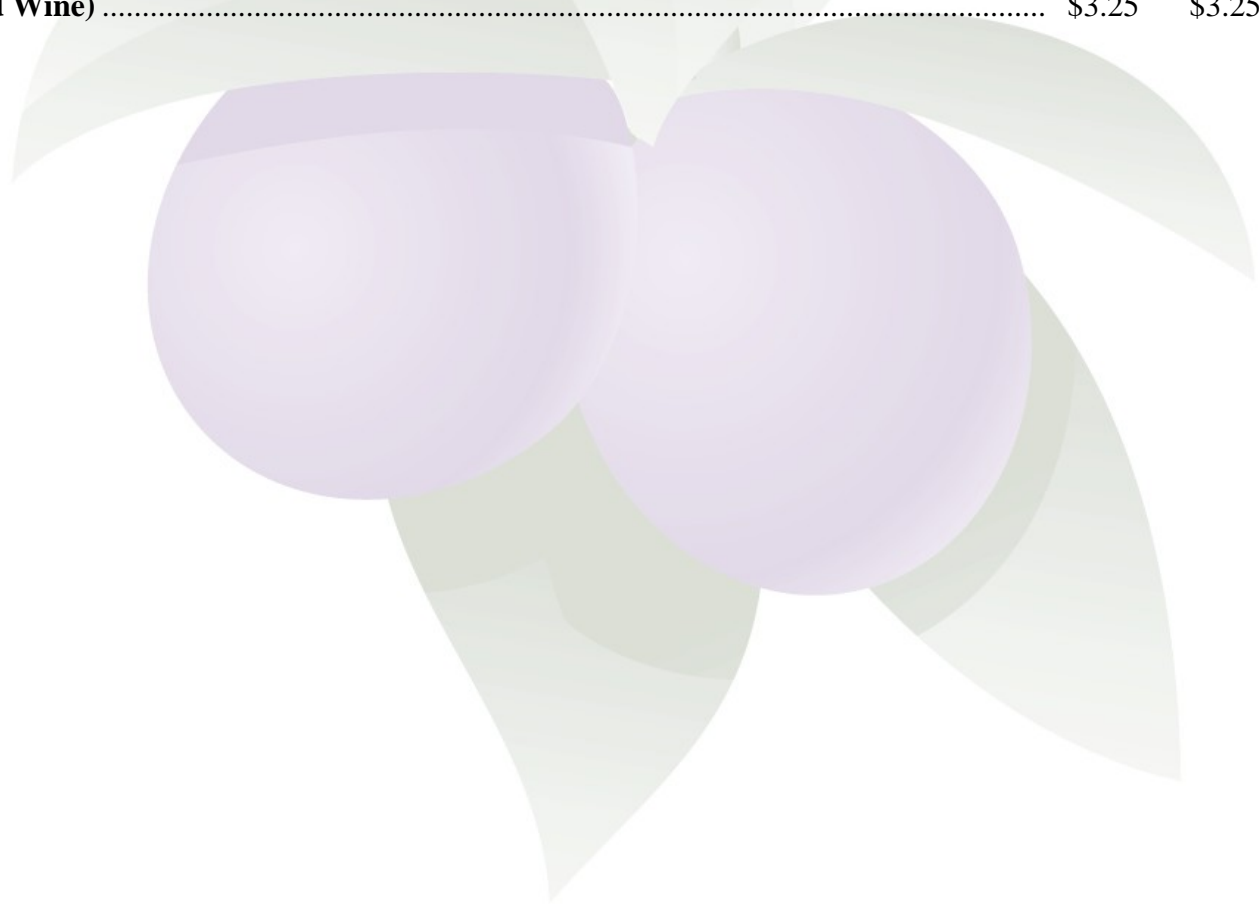
82

International Buffet- Spain, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Desserts

Flan - includes Traditional, Cream Cheese, or Coffee flavors	\$3.25	\$3.25
Tarta - Tarts, choose from: Rosemary-Scented Apple and Nut, Banana and Hazelnut, Blue Cheese and Pear, Basque Cream and Cherry Tart. (serves 8).....	\$26.00	\$26.00
Mousse de Yogur y Chocolate Blanco con Gelatina de Fruta de Passion (White Chocolate Mousse with Passion Fruit Gelee) – Individual white chocolate mousses covered with a passion fruit gelatin.....	\$3.25	\$3.25
Torta de Almendras con Trufa de Chocolate (Chocolate-Covered Almond Cake) – Rich almond cake flavored with rum syrup and covered with chocolate ganache. Great served with Helado or Granita (see below)	\$3.00	\$3.00
Helado (Unusual Ice Creams: Choose from Thyme, Star Anise, Saffron, Rosemary and Orange, Jasmine)	\$3.25	\$3.25
Granitas (Flavored ices include: Orange, Strawberry, Espresso, Mint, Spiced Red Wine)	\$3.25	\$3.25



International Buffet- Thailand and Vietnam

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Thai/Vietnamese meals include Jasmine Rice.

Entrée (Lunch Choose 1, Dinner Choose 2)	Lunch	Dinner
‡ Gaeng Hung Lay (Hung Lay Curry) – Slow cooked pork and beef in a spicy curry-coconut sauce.....	\$11.00	\$17.75
‡ Gai Yang Kati (Barbecued Chicken) – Grilled chicken breast cutlets marinated with garlic, cilantro, ginger, lemongrass and coconut milk.....	\$11.00	\$17.75
‡ Keow Wan Gia (Green Curry Chicken) – Chicken, zucchini and red bell peppers cooked in a spicy green curry sauce.	\$10.00	\$16.00
‡ Massamun Neua (Massamun Beef Curry) – Tender beef cooked with potatoes and pear onion in a spicy curry sauce with peanuts and pineapple.	\$12.00	\$19.25
‡ Gaeng Koa Supparod (Pineapple Coconut Curry) – A mixture of beef, chicken and pork cooked in a sweet and spicy curry sauce.	\$11.00	\$17.75
‡ Gaeng Ped Gai (Red Curry Chicken) – Chicken cooked in a red curry sauce with eggplant and bamboo shoots.....	\$10.00	\$16.00
‡ Neua Pad Kraprow (Stir Fried Beef with Basil) – Beef tenderloin stir fried with basil, carrots, long beans and red bell peppers in a light sauce.	\$10.00	\$16.00
Gaeng Kari Gai (Yellow Curry Chicken) – A mild curry with Indian influences. Chicken pieces cooked in a mild curry paste with coconut milk.	\$9.50	\$15.25
Gai Pad Med Mamuang Himmaphan (Chicken with Cashews) – Chicken stir fried with garlic, bell peppers in a sweet, mild sauce.....	\$10.00	\$16.00
Panaeng Neua (Panaeng Beef Curry) – Tender beef cooked in a rich, spicy curry with coconut milk, onions, red bell pepper, peanuts and basil.....	\$9.50	\$15.25
Gà Kho Gùng (Chicken and Ginger Simmered in Caramel Sauce) – Chicken thigh meat simmered in a bittersweet caramel sauce flavored with ginger.	\$11.00	\$17.75
Gà Xào Xa Ót (Chicken Stir Fried with Lemongrass and Chili) – Intensely flavored chicken and bell peppers with the sweetness of coconut milk and shallots, the heat of chilies, and the citrus flavors of lemongrass.....	\$12.00	\$19.25
Bò Kho (Vietnamese Beef Stew) – Tender beef stew flavored with lemongrass, star anis and ginger with tomatoes, carrots and coriander.....	\$12.00	\$19.25

Continued on next page

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84

International Buffet- Thailand and Vietnam, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Appetizers (Lunch Choose 1; Dinner Choose 2)

-  † Satay Gai (Chicken Satay) – Grilled marinated chicken skewers served with a spicy peanut sauce.
-  † Satay Neua (Beef Satay)– Grilled marinated beef skewers served with a spicy peanut sauce.
-  † Satay Moo (Pork Satay)– Grilled marinated pork tenderloin skewers served with a spicy peanut sauce.
-  Pau Pia Tod (Fried Spring Rolls)– Pork or chicken spring rolls served with a spicy dipping sauce.
-  Thit Bò Nướng Xa (Grilled Lemongrass Beef Skewers) – Sweet marinated beef skewers sprinkled with toasted sesame seeds and grilled. Served with a spicy Hoisin-garlic dipping sauce.
-  Goi Guôn (Southern Salad Rolls) – Classic Vietnamese “summer” rolls. Tender rice paper wrapper filled with shrimp, pork, rice noodles, lettuce, cilantro and mint. Served with spicy Hoisin-garlic dipping sauce.
-  Bánh Bao (Vietnamese-style Vegetable and Pork Steamed Buns) – A classic riff on Chinese bao, the tender buns are filled with a hearty vegetable-and-meat mixture with a wedge of hard cooked egg in the center. Served with a sweet soy sauce and cracked pepper dipping sauce.

Soup (Choose 1)

-  † Jael Houen (Hot Beef Soup)– Spicy beef soup made with chili and lime and garnished with napa cabbage, basil, cilantro and green onion.
-  † Tom Kha Gai (Galangal Chicken Soup) –Lime-coconut broth with chicken and straw mushrooms seasoned with galangal (a type of ginger), lemon grass, lime leaves, shallots, cilantro, green onion and chili.
-  † Tom Yum Goong (Hot and Sour Shrimp Soup) – Lime scented broth with shrimp and straw mushrooms seasoned with galangal (a type of ginger), lemon grass, lime leaves, shallots, cilantro, green onion and chili.
-  Canh Cai Kim Chi Nau Tôm (Napa Cabbage and Shrimp Soup) – Mild shrimp broth with Napa cabbage ribbons, shrimp and green onion.
-  Canh Thit Bo Nau Rau Ram (Beef and Coriander Soup) – A light soup made with minced beef, onion and fresh cilantro.
-  Súp Bap Nam Huong (Creamy Corn and Shitake Mushroom Soup)– Sweet and creamy (contains no cream) corn soup garnished with shitake mushrooms and chives.
-  ✓ Sup Mang Tay Cua (Fresh Asparagus and Crab Soup)– Loaded with asparagus and crab, this soup is elegant looking and delicately flavored.

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85

🌿 International Buffet- Thailand and Vietnam, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Salad (Choose 1)

- 🌿 † Tum Som Esan (Green Papaya Salad) – *Shredded green papaya, cabbage and cherry tomatoes served with a spicy lime dressing.*
- 🌿 † Ajad (Cucumber Salad) – *Sweet and sour sliced cucumbers with red onion and chilies.*
- 🌿 † Yum Ma-Kheua Yao (Eggplant Salad) – *Grilled eggplant, chilies, caramelized shallots, red onion and minced pork in a spicy dressing.*
- 🌿 † Goi Dua Chot (Cucumber and Shrimp Salad) – *Cucumbers, carrot, small shrimp and peanuts tossed with lime dressing.*
- 🌿 † Goi Bap (Spicy Cabbage Salad) – *A Vietnamese version of coleslaw made with cabbage, red onion, carrot and cilantro.*

Extras

Dô Chua (Diakon and Carrot Pickle) (1 pint).....	\$3.25	\$3.25
Dua Giá (Crunch Pickled Beans Sprouts) (1 pint)	\$3.25	\$3.25
Dua Góp (Mixed Pickles) – <i>Pickled carrots, cauliflower, green peppers, turnips in a sweet-sour brine</i> (1 pint).....	\$3.25	\$3.25

Desserts

Pumpkin Custard with Coconut Ice Cream – <i>Rich pumpkin and coconut custard served with creamy coconut ice cream</i>	\$3.25	\$3.25
Kem – <i>Sorbet. Flavors include Coconut, Lemongrass and Mandarin.</i>	\$2.50	\$2.50
Bánh Chuôi (Banana Cake) – <i>Thin banana slices decorate the slightly caramelized top of this cake which has a pudding-like texture due to the large amount of bananas used in the batter. Great with coconut sorbet.</i>	\$2.60	\$2.50
Bánh Bò Nho (Currant Cookies) – <i>Crisp cookies dotted with chewy, sweet currants make an ideal accompaniment to Kem (2 per serving)</i>	\$1.00	\$1.00

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✓ = Seasonal/Special Order Item

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† = Spicy Selection (can be made mild)

International Buffet- U.S. Cajun and Creole

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Our Cajun/Creole meals include steamed rice.

Entrée (Choose 1)	Lunch	Dinner
‡ Louisiana Seafood Gumbo – <i>This premier Cajun dish combines shrimp, crab, okra, onions, bell peppers, brown roux and a huge amount of flavor into a thick, rich and satisfying stew. Served with steamed rice.</i>	\$11.00	\$17.75
‡ Shrimp and Chicken Gumbo Filé – <i>As with all of our Gumbos, this is a hearty thick stew rich with seafood, chicken and vegetables and finished with a little filé powder (ground sassafras). Served with steamed rice.</i>	\$11.00	\$17.75
‡ Gumbo des Herbes – <i>A recipe from Leah Chase, the Queen of Creole Cooking. This gumbo’s base is made from pureed cooked green such as mustard, turnip, collard and watercress. No seafood is added, instead smoked sausage, ham, pork butt and beef stew meat add a truly hearty touch. Served with steamed rice.</i>	\$12.00	\$19.25
Crawfish-Stuffed Pasta Shells – <i>Baked pasta shells stuffed with crawfish-meat and topped with Sauce Acadian</i>	\$12.00	\$19.25
Shrimp Creole – <i>A signature New Orleans dish. Plump shrimp cooked in a zesty tomato sauce. Served with steamed rice.</i>	\$11.00	\$17.75
Louisiana-Style Shrimp Étouffée – <i>Shrimp smothered in a buttery sauce made with celery, onions, bell peppers, tomatoes and sherry.</i>	\$11.00	\$17.75
Smothered Chicken and Macque Choux Casserole – <i>Tender chicken cutlets cooked in a sauce made with shoepeg corn, shrimp, bacon, andouille and tomatoes ...</i>	\$10.00	\$16.00
‡ Chicken and Sausage Jambalaya – <i>A hearty, spicy stew made with chicken, hot smoked sausage, rice and mushrooms.</i>	\$9.50	\$15.25
‡ Chicken Piquant – <i>Chicken cutlets smother is a spice sauce made with tomatoes, green onions, garlic and the kick of Jalapeños.</i>	\$10.00	\$16.00
Chicken and Yams Point Houmas – <i>A casserole made with chicken cutlets, yams and sweet onions flavored with, Creole mustard, Louisiana cane syrup and orange juice and garnished with pecans.</i>	\$9.50	\$15.25
The Bayou Two Step – <i>Fresh pork sausage topped with grilled onions, celery, mixed bell peppers, tomatoes and herbs.</i>	\$10.00	\$16.00
‡ Soul Pork Roast – <i>This pork roast has pockets cut into it that are stuffed with green onions, garlic, thyme, basil and jalapeno. It is then braised slowly with until very tender. Served with a sauce made form the braising liquid.</i>	\$12.00	\$19.25
‡ Grilled Pork Tenderloin with Blackberry Barbecue Sauce – <i>Tender marinated pork tenderloin brushed with a sweet-spicy blackberry barbecue sauce.</i>	\$12.00	\$19.25
‡ Grillades – <i>Tender beef strips cooked with bell peppers, tomato and seasonings. Great over steamed rice</i>	\$11.00	\$17.75
Carvery: Cane Syrup Marinated Roast Beef Tenderloin – <i>Tender beef Served sliced with Marchand de Vin sauce (merchant’s wine sauce) Does not include rental price of carvery station or cost for server.</i>	N/A	\$22.25

Continued on next page

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‡ = Spicy Selection (can be made mild)

87





International Buffet- U.S. Cajun and Creole, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Appetizers (Lunch Choose 1; Dinner Choose 2)

-  † Spicy Plantation Seafood Dip – *Spicy shrimp and crab dip served with assorted crackers. Served cold.*
-  South Louisiana Shrimp Rémoulade – *Seasoned broil shrimp served with zesty Creole Rémoulade (a mixture of olive oil, Creole Mustard and seasonings).*
-  Lemon-Garlic Shrimp Bruschetta – *The mixture of marinated shrimp and Panzanella (tomatoes, parmesan, garlic, basil and thyme) make these crunch Bruschetta a truly elegant appetizer.*
-  Grilled Louisiana Seafood Sausage Bites – *Pork and shrimp sausage bites grilled on sugarcane skewers and served with white Rémoulade sauce. Served warm.*
-  Terrine of Smoked Catfish – *Sliced terrine made with house-smoked catfish, sour cream, sherry, garlic, red bell peppers and yellow bell peppers. Served cold with French bread.*
-  Smoked Oyster Spread – *A hit at any party. Luscious chopped smoked oysters mixed with cream cheese, green olives and spices.*
-  † Hot and Spicy Cajun Meatballs – *Mini pork and beef meatballs in a zesty sauce made with jalapeno, brown sugar, Louisiana cane syrup, Creole mustard and Louisiana hot sauce.*
-  Daube Glacé – *Daube is a classic Creole dish of beef braised with vegetables. This glacé use daube which is seasoned and set with gelatin. It is served sliced with French bread.*
-  † Baked Ribs Pierre Lafitte – *These tender ribs are marinated with cane syrup, soy sauce, hot sauce and Muscadine jelly, a grape that is native to the southeast that adds a rich, fruity flavor.*
-  Boiled Whole Crawfish – *Boiled crawfish seasoned with authentic Cajun seasonings. Served warm.* +\$2.00 +\$2.00

Soup (Dinner Choose 1)

-  Corn and Crab Bisque– *A combination of sweet corn and crab meat in a creamy, thick broth.*
-  Mirliton Soup – *Mirlitons, know here as chayote squash, add a smooth texture to this rich shrimp soup.*
-  † Red Bean and Sausage Soup – *A hearty soup made with tasso ham, spicy smoked sausage, red kidney beans, garlic, spices and chicken broth.*
-  Black-Eyed Pea and Okra Soup – *A light soup of black-eyed peas, okra and vegetables in a seasoned chicken broth.*

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88






International Buffet- U.S. Cajun and Creole, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.








Soup (Continued)

-  Mamere's Old-Fashion Vegetable Soup – *A hearty combination of seasonal mixed vegetables with lima beans, black-eyed peas, kidney beans, cabbage and red potatoes.*
-  Roasted Red, Yellow and Green Sweet Bell Pepper Soup – *Sweet roasted peppers and Tasso ham cooked in a creamy broth made with tomatoes and enriched with whipping cream.*

Salad (Dinner Choose 1)

-  Sweet and Spicy Coleslaw – *Shredded green cabbage, purple onions and bell peppers tossed olive oil, sugar, dry mustard and lots of black pepper. Contains no mayonnaise.*
-  Mardi Gras Slaw – *Green cabbage, grapes, tart apples and pecans tossed with a poppy-seed dressing.*
-  ✓ Mixed Greens with Warm Ponchatroula Strawberry Vinaigrette – *No other strawberry compares with those grown in Louisiana. Here, mixed greens are served with a warm vinaigrette made with Louisiana strawberries, Creole mustard and olive oil.*
-  Lafitte's Black, White and Red Bean Salad – *Louisianans love their beans, and few dishes highlight this better than this eye-catching salad.*
-  Marinated Zucchini and Summer Squash Salad – *Shredded zucchini, summer-squash, purple cabbage, red onions and bell peppers tossed with an garlicky dressing.*

Vegetable Side Dish (Choose 1)

-  Baked Artichokes – *Artichoke hearts topped with olives bread crumbs and mozzarella cheese and baked.*
-  Cajun Roux Peas – *Sweet peas cooked in a mixture of onions, celery, red bell pepper, smoked sausage and a light roux.*
-  Cajun Congree (Black-Eyed Peas) – *Tender black-eyed peas cooked with smoked pork sausage and ham.*
-  Broccoli and Cauliflower Casserole – *Baked casserole of broccoli, cauliflower, mushrooms and ham cooked in a creamy sauce and topped with parmesan cheese and bread crumbs.*
-  † Voodoo Green – *Mixed greens cooked with hot smoked sausage, ham hocks and filé powder.*
-  † Smothered Cabbage with Andouille – *Tender braised cabbage cooked with spicy andouille.*
-  Honey Mint Glazed Carrots – *Carrots cooked with honey and mint.*

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89

🌿 International Buffet- U.S. Cajun and Creole, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Vegetable Side Dish (Continued)

- 🌿 Cajun Ratatouille – *The famous French vegetable casserole updated with olives and smoked sausage.*
- 🌿 † Voodoo Green – *Mixed greens cooked with hot smoked sausage, ham hocks and filé powder.*
- 🌿 Corn Pudding– *Sweet corn pudding baked with bacon and havarti cheese.*

Starch Side Dish (Choose 1)

- 🌿 Pecan Rice Dressing – *Shredded green cabbage, purple onions and bell peppers tossed olive oil, sugar, dry mustard and lots of black pepper. Contains no mayonnaise.*
- 🌿 Creole Dirty Rice – *Green cabbage, grapes, tart apples and pecans tossed with a poppy-seed dressing.*
- 🌿 Old-Fashioned Smothered Potatoes – *Tender potatoes cooked with garlic and garnished with green onions and parsley.*
- 🌿 Herb-Roasted New Potatoes – *Red potatoes marinade with garlic, rosemary and thyme then baked until crisp.*
- 🌿 Mamere’s Favorite Candied Yams– *Yams baked with apples, raisins, brown sugar, cinnamon and nutmeg.*
- 🌿 Ya-Ya Mashed Yams – *Mashed yams mixed with can syrup, allspice, raisins, pecans and shredded coconut.*
- 🌿 Southern-Style Cornbread – *Made with bacon drippings and buttermilk.*
- 🌿 Sweet and Airy Cornbread – *Light and airy corn bread with a sweet touch.*

Desserts

Mardi Gras King Cake – The traditional dessert of the Carnival season. Serves 10...	\$22.00	\$22.00
★ Bananas Foster – <i>The classic flaming dessert from Brennan’s Restaurant. Served with homemade vanilla ice cream. Requires a chef on-site.</i>	\$4.50	\$4.50
Tarte a la Bouie – <i>Sweet custard baked in a butter crust. Serves 8.</i>	\$16.50	\$16.50
Turtle Cheesecake Des Amis – <i>A mixture of pecans and caramel is not only used as a topping on this cake, but is also baked between the curst and filling. Serves 8.</i>	\$19.00	\$19.00
Cajun Pralines – <i>Authentic pecan pralines. 2 per person.....</i>	\$2.00	\$2.00
Praline Pecan Fudge – <i>Chocolate fudge laced with pecans and flavored with praline liqueur.....</i>	\$2.00	\$2.00
✓ Pumpkin Eggnog Pie – <i>Rich pumpkin pie given a kick with real eggnog. Serves 8..</i>	\$18.00	\$18.00
Bourbon Pecan Pie – <i>Pecan pie made with real cane syrup and, of course, a good shot of bourbon. Serves 8.</i>	\$19.00	\$19.00
Chocolate Pecan Pie – <i>Chocolate is added to the pecan pie filling to make a decadent variation of the classic. Serves 8.</i>	\$19.50	\$19.50
Bananas Foster Cream Pie – <i>This dessert features sweet bananas with vanilla pastry cream spiked with dark rum in a chocolate cookie crust. Serves 8.</i>	\$19.00	\$19.00

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90

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International Buffet- U.S. South

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our U.S. South meals include cornbread.

Entrée (Choose 1)	Lunch	Dinner
Southern Fried Chicken – An American classic.....	\$10.00	\$16.00
Smothered Chicken – <i>Chicken pieces braised in a creamy sauce. So tender, the chicken falls off the bone!</i>	\$10.00	\$16.00
Chicken and Dumplings – <i>Chicken and vegetables cooked in a rich, creamy sauce and topped with light, fluffy dumplings</i>	\$10.00	\$16.00
Beef Pot Roast – <i>Tender, rich, filling and satisfying this classic pot roast would make Grandma proud</i>	\$12.00	\$19.25
Hamburger Steak with Onions and Gravy – <i>Seasoned ground meat steaks smothered in a rich onion gravy</i>	\$11.00	\$17.75
Meatloaf – <i>Our meatloaf recipe is so secret, we won't even write it down!</i>	\$11.00	\$17.75
Stuffed Peppers – <i>Tender bell peppers stuffed with ground beef, rice and seasonings and topped with bread crumbs and grated cheddar cheese</i>	\$12.00	\$19.25
Country Ham with Red-Eye Gravy – <i>Sliced country ham smothered in real red-eye gravy. For those northern folk, that's gravy made a coffee. Yes, coffee!</i>	\$9.50	\$15.25
Smothered Pork Chops – <i>Super tender pork chops braised with onions and bell peppers</i>	\$12.00	\$19.25
Barbecued Pork Roast – <i>Rich and delicious pork roast barbequed slow until it's fork tender</i>	\$11.00	\$17.75
Barbecued Beef Brisket – <i>Brisket cooked slow and long till tender and succulent</i>	\$11.00	\$17.75
Barbecued Pork Loin Ribs – <i>Our famous ribs are so good and so tender their almost sinful</i>	\$12.00	\$19.25
Beef Chili – <i>Chucks of beef (not ground) cooked with beer, spices and a little Kentucky bourbon. No beans.</i>	\$11.00	\$17.75

Appetizers (Lunch Choose 1; Dinner Choose 2)

 Southern Caviar – <i>Seasoned black-eyed peas served as a dip with crackers.</i>		
 Deviled Eggs – <i>The Devil made us do it! What would a party be without deviled eggs?</i>		
 Pickled Shrimp – <i>Sweet and spicy pickled shrimp.</i>	+\$2.00	+\$2.00
 Cheese Straws – <i>Baked cheesy puff pastry “straws”.</i>		
 Pimento Cheese Spread with Crackers – <i>Homemade cheese spread made with pimentos and served with crackers.</i>		
 Cheesy-Bacon Stuffed Mushrooms – <i>Large mushrooms stuffed with cheddar cheese and bacon.</i>		
 Crab Mousse – <i>Creamy, luscious crab mouse served with crackers. Made with real crab.</i>		

Continued on next page

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91

International Buffet- U.S. South, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Soup or Salad (*Dinner Choose 1*)

-  Beef and Vegetable Soup – *Chunky beef and vegetable soup.*
-  Chicken Noodle Soup – *Hearty and heart-warming.*
-  Creamy Potato Soup – *Creamy potato soup garnished with ham.*
-  Cream of Squash Soup – *Roasted butternut soup spiced with nutmeg and ginger.*
-  Cucumber Salad – *Cucumbers in sour cream dressing.*
-  Classic Coleslaw – *The definitive coleslaw.*
-  Tangy Coleslaw – *No mayonnaise or sour cream in this sweet and sour version of coleslaw.*
-  Broccoli Coleslaw – *Shredded broccoli in a mayo and sour cream dressing garnished with sunflower seeds.*
-  Three Bean Salad – *Green beans, wax beans and kidney beans tossed with a sweet and sour dressing*
-  Potato Salad – *Potato salad made with hard cooked eggs, mayonnaise, celery and a little mustard.*
-  House Potato Salad – *Potato salad made with our special creamy celery seed dressing, diced celery and sweet relish.*

Vegetable Side Dish (*Choose 1*)

- Baked Beans – *Tender beans cooked in a tangy-sweet sauce with a hit of spice.*
- Broccoli Casserole – *Broccoli cooked in a creamy sauced and topped with cheddar cheese and crushed saltine crackers.*
- Glazed Carrots – *Sliced carrots glazed with butter, orange marmalade, and a touch of cinnamon.*
- Southern Fried Corn – *Creamed corn cooked with bacon.*
- Corn Casserole – *With a taste like sweet creamed cornmeal mush, this is simply good, good, good!*
- Green Bean Casserole – *Green beans in a creamy sauce with toasted almonds, crushed saltine crackers and cheddar cheese.*
- Old South Greens with Spicy Vinegar - *Assorted greens such as mustard, turnip or Swiss chard, cooked with onions, bacon and a little sugar. Served with spicy, hot vinegar on the side.*
- Collard Greens - *Tender collards cooked with ham hocks.*
- Creamed Peas – *Young peas cooked in a creamy sauce.*

Starch Side Dish (*Choose 1*)

- Buttery Mashed Potatoes - *The richest, best mashed potatoes you've ever had made with just enough potatoes to hold the butter together!*
- Scalloped Potatoes – *Potatoes slices cooked in a rich, creamy sauce with bacon. Okay, so you're not going to loose any weight eating this dish!*
- Continued on next page*

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92

International Buffet- U.S. South, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Starch Side Dish (Continued)

Candid Yams – Sweet! *Yams cooked with brown sugar, butter, vanilla and a little cinnamon.*

Sweet Potato Casserole – *Mashed sweet potatoes flavored with vanilla, cinnamon and nutmeg and topped with toasted marshmallows.*

Smothered Potatoes – *A chunkier version of mashed potatoes made with onions. Rich and luscious.*

Old Fashion Macaroni and Cheese – *Nothing says comfort like real macaroni and cheese.*

Potatoes with Bacon and Cheese– *Red potatoes sautéed with bacon and topped with parmesan cheese.*

Country-Style Stuffing – *Stuffing made with our honey-cured bacon, pecans and dried cranberries.*

Mama Riddle’s Baked Grits with Cheese – *Grits baked with sharp cheddar and a touch of cayenne.*

Desserts

✓ **Mincemeat Apple Pie** – *Mincemeat and diced apples baked in a tender crust.*

Serves 8 \$19.00 \$19.00

Black Bottom Pie – *Chocolate wafer crust filled with chocolate chiffon and topped with whip cream and chopped pecans. Serves 8.*

..... \$17.50 \$17.50

Baked Egg Custard Pie – *Sweet custard baked in a flakey crust. Serves 8.*

..... \$16.50 \$16.50

Kentucky Bourbon Pecan Pie – *Rich pecan pie laced with bourbon and chocolate chips. Serves 8.*

..... \$19.00 \$19.00

Pecan Pumpkin Pie – *The best of both worlds. Rich pumpkin pie topped with pecan pie filling. Two pies in one! Serves 8.*

..... \$19.00 \$19.00

Sweet Potato Pie– *The filling of this pie is made with sweet potatoes spiced with cinnamon, nutmeg and ginger.*

..... \$16.50 \$16.50

Bread Pudding with Lemon Custard Sauce – *Sweet bread pudding (no raisins) served with a creamy lemon custard sauce.*

..... \$2.50 \$2.50

✓ **Peach Cobbler** – *Traditional cobbler with the crust in the middle and on top.*

..... \$2.50 \$2.50

Apple Cobbler – *Traditional cobbler with the crust in the middle and on top.*

..... \$2.50 \$2.50

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‡ = Spicy Selection (can be made mild)

International Buffet- U.S. Southwest Fusion

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Entrée (Choose 1)	Lunch	Dinner
‡ Lamb Adovada with Chipotle Chile Sauce & Caramelized Corn – Leg of lamb rubbed with coriander, cumin, black peppercorns, garlic, ancho and oregano and roasted to medium rare served sliced with spicy chipotle chili sauce and caramelized corn relish.....	\$11.00	\$17.75
‡ Sweet & Spicy Ribs – Pork ribs marinated with garlic, chili, cumin, cinnamon and apple cider vinegar, the roasted until the meat falls of the bone.....	\$11.00	\$17.75
‡ Roast Pork Loin with Red Chili-Peanut Mole – Spice rubbed pork loin roasted and sliced and served with a rich and spicy mol made with chili, tomatoes, peanuts, sesame and spices	\$11.00	\$17.75
‡ Ancho Chili Relleno with Spicy Tomato Sauce – Baked ancho chilies stuffed with homemade chorizo and Monterey jack cheese and served in a spicy tomato sauce kicked up with chipotle peppers.....	\$11.00	\$17.75
‡ Herbed Chicken with Roasted Corn Salsa and Salsa Verde – Lightly herb-breaded chicken breasts served with spicy roasted corn salsa and tomatillo salsas.	\$10.00	\$16.00
‡ Smoked Pork Loin with Red Chili-Cider Glaze and Apple-Pine Nut Chutney – Marinated pork loin smoked and then glazed with a spicy red chili and apple cider glaze and served with a chutney made with apples and pine nuts.....	\$11.00	\$17.75
‡ Fiery Roasted Turkey Breast with Roasted Pineapple Salsa – Turkey breast marinated 24 hours with chili, onions, garlic, cumin, lime juice and white wine then roasted, sliced and served with a salsa made with roasted pineapple and bell peppers.....	\$11.00	\$17.75
Goat Cheese Enchiladas with Tomatillo Sauce – Corn tortillas filled with goat and shredded asadero cheeses and baked in a mild tomatillo sauce	\$9.50	\$15.25
‡ Stuffed Beef Tenderloin Roast with New Mexico Red Chili Sauce – Roasted whole tenderloin stuffed with red onion, garlic, red bell pepper, corn, black beans, feta and chipotle. Served sliced with spicy red chili sauce.....	\$12.00	\$19.25
Spice-Rubbed Duck Breasts – White Pekin duck breasts rubbed with a mixture of onion, juniper, garlic, thyme, coriander, cumin and smoked paprika then roasted to medium rare	\$12.00	\$19.25
‡ Lasagna with Ricotta Filling, Chipotle-Tomato Sauce and Poblano Pesto – An interesting variation on the Italian classic. Layers of ricotta filling, spicy chipotle-tomato sauce and poblano pesto.	\$10.00	\$16.00
Southwest Chicken Breasts with Pan Applesauce – Chicken breasts stuffed with goat cheese and chipotle then coated with a pecan crust and served with a sauce made of sliced apples, orange juice, cinnamon and nutmeg	\$10.00	\$16.00
Brazilian Beef Kabobs with Vinaigrette Salsa – Beef tenderloin kabobs (meat only) marinated with garlic, onion, sherry vinegar and brown sugar, then roasted and served with salsa made with bell peppers, red onion and tomato and tossed with sherry vinegar, olive oil, oregano and coriander.....	\$12.00	\$19.25

Continued on next page

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94










International Buffet- U.S. Southwest Fusion, continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Appetizers (Lunch Choose 1; Dinner Choose 2)

-  † Argentine Empanadas with Habanera Salsa – *Empanadas filled with beef, raisins, olives and almonds and served with a spicy tomato and Habanera salsa.*
-  † Butternut Squash Empanadas with Habanera Salsa – *Lightly spiced butternut squash give a sweet hint to this vegetarian version of an Empanadas. Served with our spicy Habanera Salsa.*
-  † Shrimp Ceviche – *Shrimp marinated with onion, olives, cilantro, jalapeno and lime and orange juice. Served with corn chips.*
-  † Anchiote Citrus Chicken in Banana Leaf – *Chicken thighs marinated with anchiote paste, garlic, orange and lime juices and then wrapped in banana leaves and then baked.*
-  † Duck Tamales – *Tamales stuffed with tender duck meat and served with a special sauce.*
-  † Red Chili Hummus with Vegetable “Chips” – *Hummus flavored with chili and served with sliced cucumber, bell pepper and zucchini.*

Soup or Salad (Dinner Choose 1)

-  † Chilled Avocado Soup with Jicama-Papaya Relish – *Perfect for a hot summer’s day, this chilled creamy avocado soup is served with sweet and spicy jicama-papaya relish.*
-  † Tortilla Soup with Crispy Tortilla Strips and Avocado Relish – *A spicy soup made with tomatoes, chilies, corn tortillas and chicken stock. Served with corn chips and avocado relish on the side.*
-  † Corn Chowder with Green Chili Croutons– *Rich and creamy corn chowder served with spicy green chili croutons.*
-  † Southwest Black Bean Soup – *Rich black bean soup flavored with bacon, garlic and cumin.*
-  † Butternut Squash Chowder with Pears and Ginger – *A soup ideal for the fall or winter months, the subtle sweetness of the squash is enhanced by the fruity flavor of the pear and the zip of ginger.*
-  † Nopales & Beet Salad – *Cooked beets, nopales (cactus) and red onion toss in an oregano vinaigrette.*
-  † Jicama and Orange Salad with Red Chili Vinaigrette – *Crunchy sweet jicama, mandarin oranges, pineapple cubes and red onion toss with cilantro and a spicy-sweet dressing.*
-  † Southwest Caesar Salad – *Romaine lettuce, Caesar Vinaigrette and red chili croutons.*
-  † Jicama and Carrot Coleslaw – *Shredded jicama and carrots tossed with a lime vinaigrette.*

Continued on next page

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95

International Buffet- U.S. Southwest Fusion, continued

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Continued from previous page

Vegetable Side Dish (Choose 1)

Herb Roasted Vegetables – *Seasonal vegetables such as potatoes, fennel, bell pepper, carrots, asparagus and zucchini roasted with olive oil, thyme and sea salt.*

‡ Spicy Pinto Beans – *Pintos with bacon, onion, jalapeno with a touch of tequila.*

Corn Flan – *Similar to spoonbread or pudding, this rich custard-like is loaded with corn, cheese and cream.*

Maple-Baked Squash with Candied Pecans – *Sweet butternut squash baked with bourbon, ginger, cinnamon and lemon and topped with candied pecans.*

Corn Casserole – *With a taste like sweet creamed cornmeal mush, this is simply good, good, good!*

Three-Bean Cassoulet with Roasted Garlic – *White beans, kidney beans, and black-eyed peas baked with herbs, garlic, and spices. Nearly a meal in itself.*

‡ Sweet and Spicy Red Cabbage with Apples. – *A unique variation on the German classic, this has the added bite of jalapeno to give the dish a sweet-sour-spicy fling.*

Asparagus, Artichokes and Peppers Sautéed in Red Chile-Canela Oil – *Asparagus, artichokes, bell peppers and poblano chilies sautéed in oil flavored with chili and canela (cinnamon) and topped with sesame seeds.*

‡ Refried Black Bean Casserole with Queso Fresco- *A tasty combination of black beans, pickled jalapenos and onions, cilantro, queso fresco and Pico de Gallo.*

Starch Side Dish (Choose 1)

Savory Rice Pudding - *A hearty mixture of rice, cheeses, sour cream, tomatoes and poblano chilies.*

Lemon Southwest Rice – *Lightly spiced rice flavored with lemon, coriander and leek.*

‡ Chili Cheese Grits– *Corn grits baked with cheese and green chilies.*

Marinated Purple Potatoes– *Purple potatoes tossed with a dressing made with onion, sherry vinegar, garlic, red onion and chili. Served at room temperature.*

Twice Baked Sweet Potatoes with Candied Ginger and Orange– *A sweet accompaniment to spicier dishes, this demonstrates the influence of the South on Southwest cuisine.*

Saffron-Corn Mashed Potatoes– *Mashed russets with onion, corn, garlic and cream and a pinch of saffron for color and flavor.*

‡ Tex-Mex Cornbread – *Sweet cornbread spiked with jalapeno and Anaheim peppers and Cheddar cheese.*

‡ Green Rice – *Long grain rice cooked with pureed poblano peppers, cilantro, garlic and chicken broth gives the rice a green color and a fantastic flavor.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

96

International Buffet- U.S. Southwest Fusion, continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Continued from previous page

Extras

Roasted Pineapple Salsa (1 pint)	\$3.25	\$3.25
Mango Salsa (1 pint).....	\$3.50	\$3.50
Pico De Gallo (1 pint)	\$3.00	\$3.00
Roasted Tomato and Chipotle Salsa (1 pint).....	\$3.25	\$3.25
Avocado and-Tomatillo Salsa (1 pint)	\$4.00	\$4.00

Desserts

Amaretto Chocolate Mousse – <i>Riche chocolate mousse flavored wit amaretto and served with whipped cream</i>	\$3.25	\$3.25
Apple-Date Cake with Cajeta Crème Anglaise – <i>Moist apple-date cake served with a creamy custard sauce on the side</i>	\$2.50	\$2.50
Coconut Pound Cake with Mango Ice Cream – <i>Rich, all butter pound cake loaded with coconut and served with homemade mango ice cream</i>	\$2.60	\$2.50
Cream Cheese Pie with Pineapple-Coconut Sauce – <i>Vanilla wafer crust filled with a rich, creamy filling flavored with a hint of lime and served with a chunky pineapple and coconut sauce (1 pie serves 8)</i>	\$21.00	\$21.00

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‡ = Spicy Selection (can be made mild)



Beverages

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Beverages - Cold

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Assorted Soda (<i>Diet & Regular</i>)	\$1.00
Snapple (<i>Assorted Flavors</i>).....	\$2.00
Assorted Fruit Punches	\$1.00
Fruit Flavored Bottled Water	\$1.50
Orange Juice (<i>Individual 6 oz.</i>)	\$1.00
Cranberry Juice (<i>Individual 6oz.</i>).....	\$1.50
Apple Juice (<i>Individual 6oz.</i>).....	\$1.25
Martinelli's Sparking Apple Cider (<i>750ml bottle, case, 12</i>).....	\$60.00
Eggnog - Seasonal (<i>40-50 Cups in a Dispenser, Includes Disposable Cups & Napkins</i>).....	\$40.00
Starbucks Mocha Frappuccino	\$2.25
Perrier	\$2.00
Evian	\$2.00
Bottle Water (<i>non-carbonated</i>)	\$1.25
Iced Coffee (<i>Choice of Regular, Café au Lait, Thai or Carmel Cinnamon</i>) <i>with extra cream and sugar on the side. Dispensers not included.</i>	
20-99 servings	\$1.25
100+ Servings	\$1.00
Beverage Service – <i>Choose punch, lemonade or iced tea (includes disposable cups and napkins. Dispensers not included.)</i>	\$1.25

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99

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Beverages - Hot

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Hot Chocolate (40-50 cups in a dispenser includes disposable cups and napkins)	\$40.00
Hot Apple Cider (40-50 cups in a dispense includes disposable cups and napkins)	\$40.00
Standard Coffee - Choice of regular or decaf. Served with creamer, sweeteners, stir sticks and disposable cups and napkins in a thermal container or coffee pot (coffee pot rental not included)	
20-99 servings	\$1.00
100+ Servings	\$0.80
Gourmet Coffee Service – Choice of any Starbucks coffee (regular or decaf) served with flavored creamers, sweeteners, whipped cream, cinnamon sugar and chocolate shavings with disposables. Coffee pot rental not included.	
50-99 servings	\$2.00
100+ Servings	\$1.80
Hot Tea Service – Assorted regular and decaf teas. Served with lemon, creamer, sweeteners, stir sticks and disposable cups and napkins. Hot water provided in coffee pot (coffee pot rental not included)	
20-99 servings	\$1.00
100+ Servings	\$0.80

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100

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Beverages - Hosted Bar Service

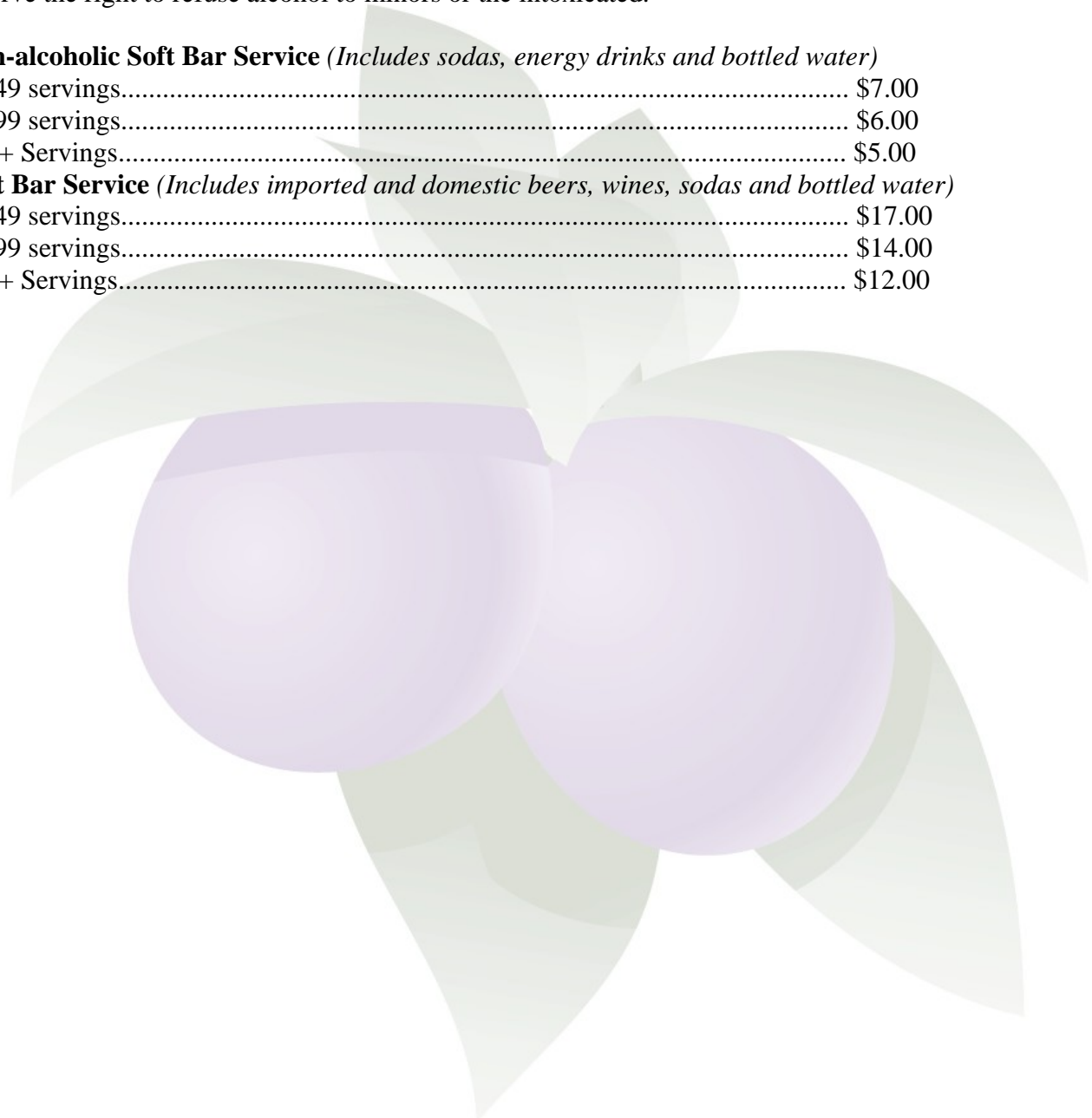
Unless otherwise noted, price is per serving. All bar services are provided for a minimum of 25 guests and requires serving staff. Prices include unlimited bar service for four hours. We do not support cash bars. Service staff charges not included. Bartenders available for hard bar service. Call for pricing. We reserve the right to refuse alcohol to minors or the intoxicated.

Non-alcoholic Soft Bar Service *(Includes sodas, energy drinks and bottled water)*

25-49 servings.....	\$7.00
50-99 servings.....	\$6.00
100+ Servings.....	\$5.00

Soft Bar Service *(Includes imported and domestic beers, wines, sodas and bottled water)*

25-49 servings.....	\$17.00
50-99 servings.....	\$14.00
100+ Servings.....	\$12.00



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