



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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.







‡ = Spicy Selection (can be made mild)

46







International Buffet- Caribbean, Continued

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







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

International Buffet- Caribbean, Continued

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

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

★ = Must Be Cooked On Site
 ✓ = Seasonal/Special Order Item
 © 2008 Windy Plum Farms, Inc.

⚡ = Spicy Selection (can be made mild)

International Buffet- China

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

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = 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.*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.




† = Spicy Selection (can be made mild)

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 á 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 Chroux 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.


‡ = Spicy Selection (can be made mild)

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = 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 Parisenne** –*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 Parisenne 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = 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

★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

54

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

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 – <i>Dill pickles “cooked” in the sun</i>	\$0.50	\$0.50

Dessert

Strudel – <i>There’s nothing like a fresh baked apples strudel to finish your German feast! (Can also be delivered frozen for you to bake yourself)</i>	\$2.25	\$2.25
Linzer Torte – <i>Almond pastry shell filled with raspberry preserves</i>	\$2.00	\$2.00
Schwartzwalder Kirsch Torte (Black Forest Cake) – <i>Rich chocolate cake filled with cherries and iced with whipped cream</i>	\$3.00	\$3.00
Bombes – <i>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)</i>	\$2.50	\$2.50
Cream Puffs or Éclairs – <i>Available in vanilla, coffee, chocolate, strawberry or pumpkin fillings.</i>		
<i>Puffs</i>	\$2.00	\$2.00
<i>Eclairs</i>	\$2.25	\$2.25
Coffee Cakes – <i>Homemade coffee cakes in the following varieties: Hungarian apple, crumb topped, cinnamon, cheese or rolled with poppy or raisin-nut fillings</i>	\$2.00	\$2.00

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

♯ = Spicy Selection (can be made mild)




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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.



‡ = Spicy Selection (can be made mild)

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

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

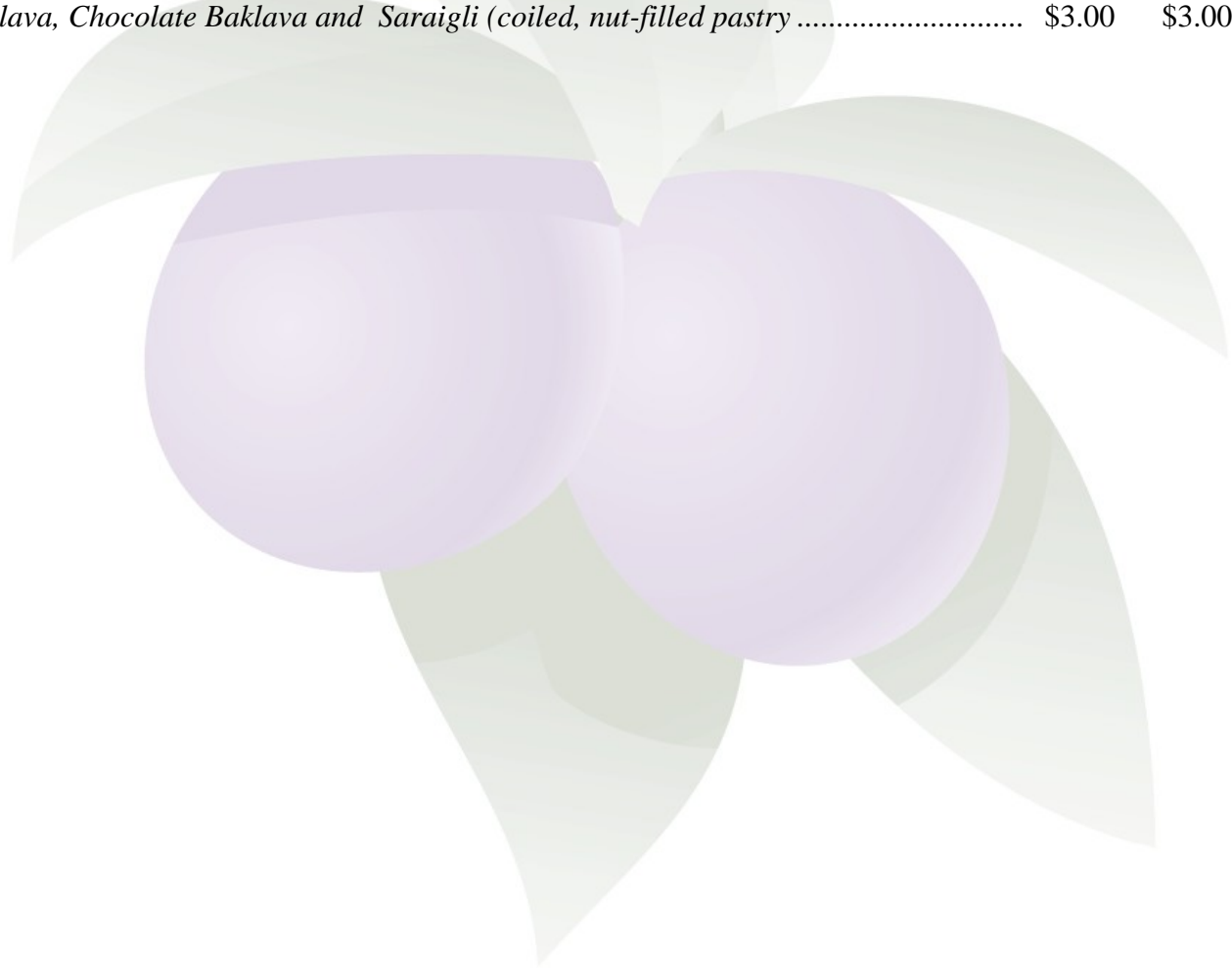
Continued on next page

International Buffet- Greece, Continued

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

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.

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.





‡ = 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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.




† = Spicy Selection (can be made mild)

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

© 2008 Windy Plum Farms, Inc.

† = 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

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.







‡ = 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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

🌿 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

♯ = Spicy Selection (can be made mild)

66

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, Dinner Choose 2)	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

© 2008 Windy Plum Farms, Inc.

🌿 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>		
½ Pan (Serves 12-15).....	\$39.00	\$39.00
Full Pan (Serves 30-35)	\$70.00	\$70.00

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = 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

★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

69

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.






‡ = Spicy Selection (can be made mild)

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.*
-  Shorbet Adds (Spiced Creamy Red Lentil Soup) – *Pureed red lentil soup seasoned with chili, coriander and cumin.*
-  Shorbet 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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

🌿 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

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

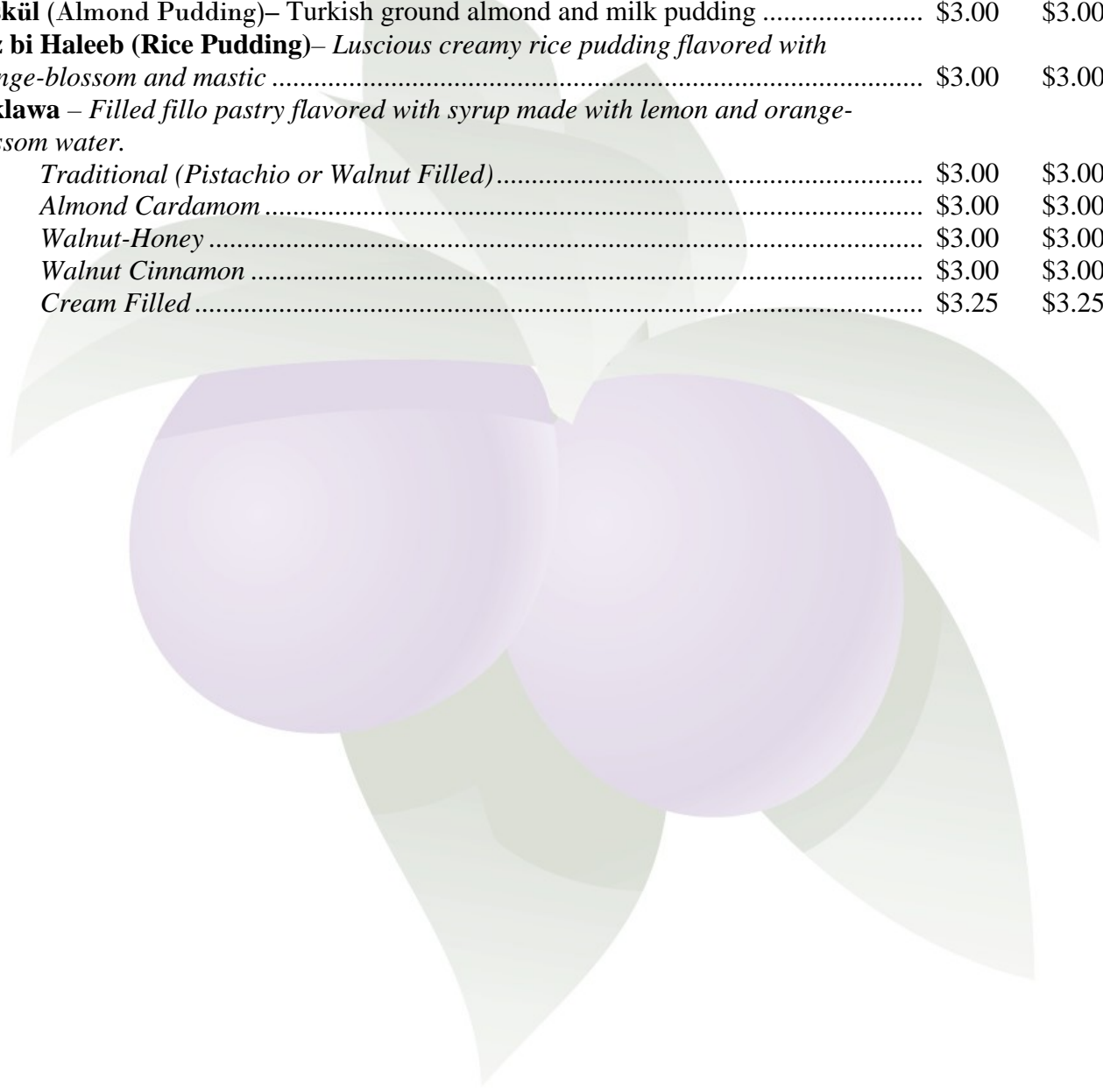
‡ = Spicy Selection (can be made mild)

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



★ = Must Be Cooked On Site
 ✓ = Seasonal/Special Order Item
 © 2008 Windy Plum Farms, Inc.

‡ = 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

† = Spicy Selection (can be made mild)

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

★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

76






✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.


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).*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

† = Spicy Selection (can be made mild)

🌺 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

♯ = Spicy Selection (can be made mild)

78

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

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.















‡ = Spicy Selection (can be made mild)

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.








‡ = Spicy Selection (can be made mild)

80







International Buffet- Spain, Continued

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

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item















© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

International Buffet- Spain, Continued

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

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

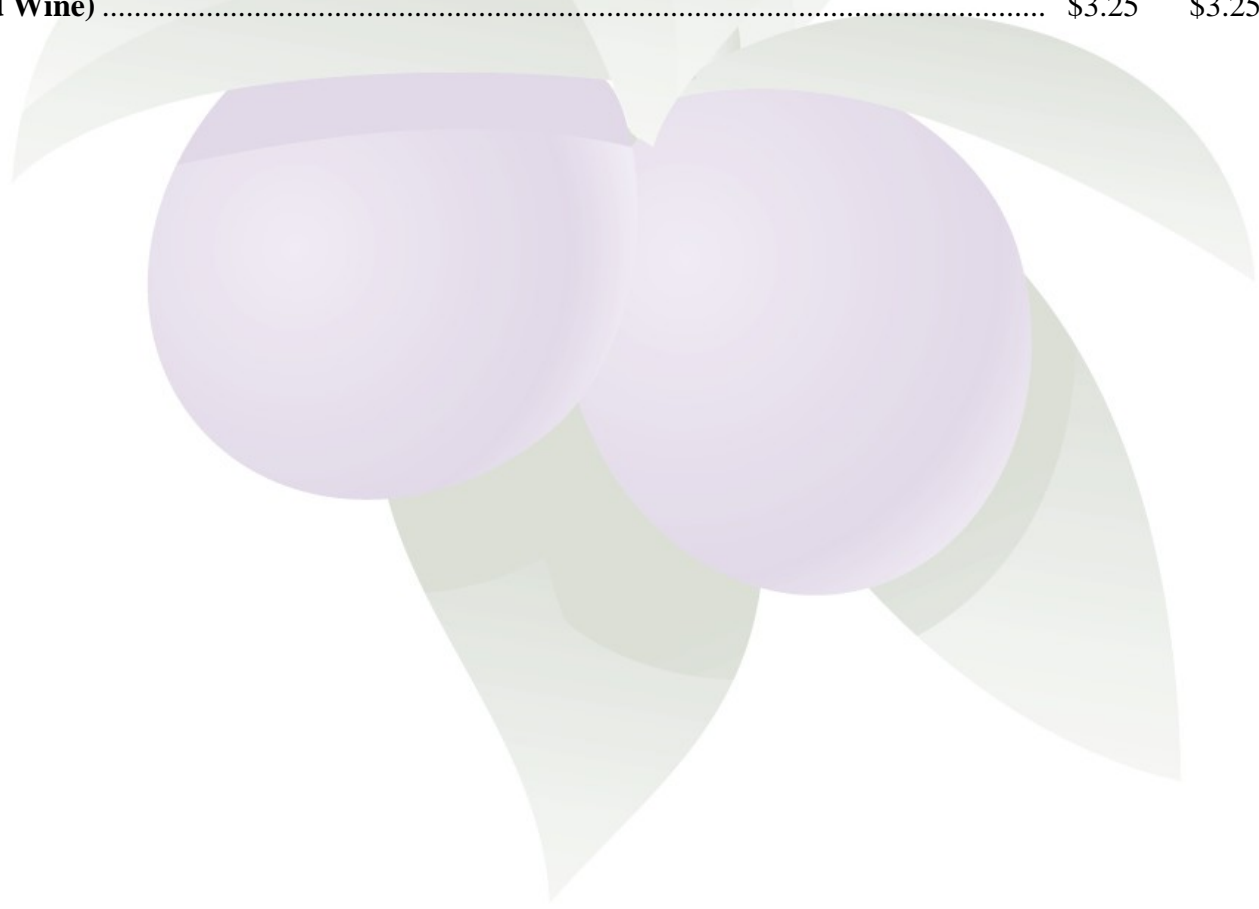
82

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

† = Spicy Selection (can be made mild)

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

† = 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.











‡ = 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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.



† = Spicy Selection (can be made mild)

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.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

† = Spicy Selection (can be made mild)

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

★ = Must Be Cooked On Site

† = Spicy Selection (can be made mild)

90

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.








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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.












‡ = Spicy Selection (can be made mild)

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*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = 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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.







‡ = Spicy Selection (can be made mild)

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

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

† = Spicy Selection (can be made mild)

95

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

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

© 2008 Windy Plum Farms, Inc.

‡ = 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

★ = Must Be Cooked On Site
 ✓ = Seasonal/Special Order Item
 © 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)