

Diane Browne Catering

Buffet Menu

Raw Bar

East & West Coast Oysters, Little Neck Clams, Shrimp

Cocktail all served with Classic Cocktail Sauce

Passed Hors d'Oeuvres

Roasted Corn Cakes topped with Cilantro Cream and Mango Salsa

Maryland Jumbo Lump Crab Cakes served with Roasted Red Pepper Remoulade

Ginger Chicken Brochettes served with Ginger Dipping Sauce

Pulled Pork and Roasted Corn Quesadillas

Sweet Potato and Toasted Lentil Samosas with Cilantro,

Mango and Coconut Chutney Dipping Sauce

Buffet

Grilled Marinated Swordfish topped with Sundried Tomato Rosemary Relish

Marinated Tenderloin of Beef served with Horseradish Cream Sauce

Roasted Potato, Fennel and Tomato Salad with Caper Dressing

Roasted Red & Golden Beets with Aged Balsamic Glaze

Platter of Grilled Artichoke Hearts and Grilled Asparagus

Salad of Fresh Tomato & Mozzarella with Basil Vinaigrette

White Bean and Arugula Salad with Lemon Dill Vinaigrette

Basket of Assorted Breads

Dessert

Wedding Cake (not Included)

Coffee and Assorted Teas