

Basic Buffet: Chicken

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2 Sides - Organic Salad of Your Choice – Assorted Breads

Breads

American Dinner Roll – Baguette Roll – Mini Midnight –
Cuban Roll – Black Bread

Salads (1 Selection)

- **Mediterranean Salad:** Mixed organic lettuce, gorgonzola and/or feta cheese, black olives, walnuts, seasonal fruits, cranberries, Roma tomatoes, and berry dressing.
- **Italian Salad:** Organic Romaine lettuce, tomatillo, celery, cucumber, black olives, red onion and Italian dressing.
- **Greek Salad** Organic romaine lettuce, feta cheese, perita tomato, black olives, red onion and greek dressing.
- **Caesar Salad:** Organic romaine lettuce, bacon, croutons, original Italian “padano” parmesan cheese and caesar dressing.
- **Nicoise Salad:** Organic paris lettuce, perita tomato, celery, cucumber, black olives, boiled egg, red onion and French dressing.
- **Caribbean Salad:** Organic romaine lettuce, perita tomato, corn, cucumber, strawberry, raisins, black olives, purple onion and Caribbean dressing.

- **Blue Cheese Cabbage Salad:** Cabbage, carrot, raisins, blue cheese and creamy blue cheese ranch dressing.
- **American Style Potato Salad:** Potatoes, purple onion, boiled egg, apple, walnuts, raisins and creole mayonnaise dressing.
- **Pasta Salad** Coditos, ham, goat cheese, red peppers, celery, raisins, dried tomatoes, corn, black olives, basil, red onion and Creole vinaigrette.
- **Spinach Salad with Pear** Spinach, purple onion, pear, corn, carrot and tropical vinaigrette.

Side Dishes (2 Selections)

- Baked Plantains in Peach Sauce
- Black Beans
- Boiled Yuca with Cuban Mojo Sauce
- Boiled Yuca with Venezuelan Guasacaca
- Broccoli in White Sauce and/or 4 Cheeses
- Brown Rice
- Cauliflower and Broccoli Gratin
- Cauliflower in White Sauce and/or 4 Cheeses
- Cauliflower Rice
- Cuban Moro Rice
- Couscous
- Couscous with Corn
- Couscous with Vegetables Mixed Vegetables
- Creamed Broccoli
- Creamed Cauliflower
- Creamed Spinach (American Style)
- Curry Rice
- Dominican Rice with Noodles

- Green Rice with Fine Herbs
- Homemade Mashed Potatoes with Parmesan Cheese and Walnuts
- Kidneys Beans
- Mexican Rice
- Nicaraguan Gallo Pinto Rice
- Oriental Vegetables Sautéed in Garlic and Olive Oil
- Peruvian Green Rice
- Persian Rice (Pilaf)
- Potatoes with Herbs and Garlic
- Pistachio-Glazed Carrots
- Potatoes with Herbs and Garlic
- Portuguese Rice with Pigeon Peas
- Quinoa with Herbs
- Quinoa with Mixed Vegetables
- Saffron Rice
- Sautéed Potatoes with Parsley and Bacon
- Tostones
- Thai-Style Sautéed Vegetables
- Venezuelan Coconut Rice
- White Rice
- Yellow Rice with Mixed Vegetables

Birds

- Baked Turkey Breast
- Chicken in Coconut (Venezuela)
- Chicken in Green Sauce
- Chicken in Marsala Wine
- Chicken in Orange and Lemon Sauce
- Chicken in Orange Sauce

- Chicken in White Sauce and Pistachio
- Chicken in Wine with Mushrooms (Coq Au Vin)
- Chicken in Yellow Sauce
- Chicken Milanese with Parmesan
- Chicken Mole (Mexican Chicken)
- Chicken with Cream and Cilantro
- Chicken with Cream and Mushrooms
- Chicken with Cream and Tarragon
- Chicken in White Sauce and Pistachio
- Chicken Breasts with Mushrooms
- Chicken Breasts in Four Cheese Sauce with Almonds
- Chicken Breasts in Light Blue Cheese and Walnut Cream
- Chicken Breast Stuffed with Mozzarella and Basil in White Sauce
- Chicken Breast Stuffed with Salami in Tomato Sauce
- Chicken Fajitas
- Chicken Fricassee
- Chicken in Coconut (Venezuela)
- Chicken in Orange Sauce
- Chicken in Orange and Lemon Sauce
- Chicken Florence (Italy)
- Chicken Cacciatore (Hunter's Chicken)
- Cider Chicken
- Curry Chicken
- Honey Mustard Chicken
- Pollo Pebre (Venezuela)
- Rabbit in Coconut
- Rabbit in Salmorejo
- Rabbit in Wine
- Rabbit Sauté
- Spanish Chicken
- Sautéed Chicken with Cashews and Chinese Vegetables

Chef JP Gourmet

- Sweet and Sour Chicken
- Teriyaki Chicken
- Thai-Style Chicken