



DINNER BUFFET SELECTIONS

Menu A

Spinach, Mixed Greens and Leek Salad
With Vinaigrette Dressing

Medallions of Beef
With Portobello Mushroom Sauce

Herb Roasted New Potatoes

Steamed Asparagus in a Lemon Ring

Menu B

Mixed Greens with Julienne of Fresh Vegetables
And Tarragon Vinaigrette Dressing

Sautéed Breast of Chicken
With Artichoke Wine Sauce

Long Grain & Wild Rice Pilaf

Italian Squash Medley

Menu C

Mixed Greens with Julienne of Fresh Vegetables
And Basil Vinaigrette Dressing

Chicken Breast Medallions
Stuffed with Spinach, Marscepone Cheese and spices
With White Wine Beurre Blanc

Herb Roasted New Potatoe

Mixed Vegetable Medley

ALL DINNER BUFFET MENUS INCLUDE:

House Baked Rolls and Creamery Butter

Choice of Iced Tea or Coffee

To Compliment your Dining Experience
Fresh Horizons Offers Freshly
Baked Pastries, Pies, Cakes or Cobblers
Prepared by our Award Winning Pastry Chef

Full Service Bar Packages are also available.

Fresh Horizons Creative Catering
(210) 226-5919 Fax (210) 226-1800 www.freshhorizons.com info@freshhorizons.com



SEATED DINNER MENU SELECTIONS

Menu I

Crisp Romaine with Roasted Red Bell Pepper and Grilled Artichoke Hearts
Sliced Red Onions, Black Olives and Feta Cheese complemented by Italian Red Wine Vinaigrette

6 – Ounce Tuscan Tenderloin
With Barolo Bordelaise

Grilled Vegetable Ratatouille

Herbed Parmesan Polenta Cake

Menu II

Mixed Field Greens with Orange Segments
Sliced Red Onions, Diced Avocado, Confetti of Tri Color Tortilla
And Queso Fresco crumbles complemented by Creamy Cilantro Dressing

6 - Ounce Coriander Cured Filet Mignon
With Blackberry Pasilla Chile Demi Glace

Sautéed Haricot Verts
With Toasted Pine Nuts

Timbale of Wild Rice

Menu III

Mixed Field Greens with Roasted Corn

Diced Tomato, Sliced Scallions and Roasted Artichoke Hearts complemented by
Herbed Buttermilk Pernod Dressing

Pecan Encrusted Snapper

With Cajun Butter Sauce and Pecan Crab Relish

Herbed Broccoli Steamed with Lemon Gremolata

Herbed Wild Rice Pilaf

Menu IV

Wedge Salad

Lettuce Wedge garnished with Teardrop Tomato, Gorgonzola Crumbles
Drizzled with Balsamic Vinaigrette

Grilled Pork Chop Stuffed with Golden Cornbread and Andouille Sausage

And Sun Ripened Cherries with Creole Mustard Tarragon Cream Sauce

Sauté of Zucchini Squash, Sweet Peppers

Yukon Gold Potato Gratin

Menu V

Mixed Field Greens with Mandarin Orange, Toasted Caramelized Pecans

Served with Honey Balsamic Vinaigrette

Breast of Chicken Jardinière

Stuffed with Julienne of Fresh Vegetables,
Wild Mushrooms and Spinach with Hunters Sauce

Herb Oven Roasted New Potatoes

**Sauté of Asparagus with
Lime Butter Sauce**

Menu VI

Mixed Garden Greens

With Teardrop Tomatoes, Black Olives & Shaved Parmesan
Drizzled with Pomegranate Vinaigrette

Breast of Chicken Piccata

With Lemon Caper Sauce

Wild Rice Pilaf

Green Beans Amandine

ALL PLATED DINNER MEALS INCLUDE

House Baked Rolls and Creamery Butter

Iced Tea or Coffee Service



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