



MAYFLOWER PARK HOTEL

BUFFET DINNER SELECTIONS

(Minimum of 12 Guests)

All Buffet Dinner Selections include a choice of two selections from the Starters, Accompaniments, Entrees, and Dessert list. Buffet Dinners are served with freshly baked Potato Bread and Sweet Cream Butter, Brewed Tropical Tea, Caffè Umbria Coffee, Decaffeinated Coffee & Assorted Gourmet Hot Teas

STARTERS

(Choose two)

PUREE OF CARROT & GINGER SOUP

Finished with Turmeric, Coconut Milk,
Beet Relish (hot or chilled)

TOMATO BASIL SOUP

Pesto-Crème Fraiche, Fennel-Dusted Crostini

PEAR SALAD

Field Greens, Hazelnuts, Blue Stilton Cheese,
Balsamic Vinaigrette, D'Anjou Pears

THE "ABC" SALAD

(Only available during Spring & Summer)

Shaved Apples, Beets, Carrots, Celery Root, Fennel,
Spinach, Sunflower Seeds, Goat Cheese,
Lemon & Olive Oil

ANCIENT GRAINS SALAD

Quinoa, Amaranth, Green Garbanzo, Shaved
Radish, Greens, Manchego Cheese,
Poppy Seed Vinaigrette

MEZZE PLATTER

Hummus, Beet Muhammara, Marinated Olives,
Herbed Feta Cheese, Cucumbers,
Tomatoes, Grilled Pita

CREAMY ROASTED MUSHROOM SOUP

Truffle Infused, Savory Herbs,
Rye & Parmesan Croutons

PUREE OF SWEET CORN SOUP

With Poblano Peppers, Smoked Paprika

CAESAR SALAD

Hearts of Romaine, Herbed Crostini, Pecorino
Cheese, Classic Creamy Caesar Dressing

ROASTED HERBED BUTTERNUT SQUASH SALAD

(Only available during Fall & Winter)

Arugula, Pomegranate, Roasted Pumpkin Seeds,
Farmer's Cheese, Cider Vinaigrette

CHARCUTERIE PLATTER

Chef's Selection of Salami & Cured Meats Paired
with Seasonal Accoutrements

GRILLED VEGETABLE PLATTER

Marinated & Grilled Eggplant, Squashes,
Root Vegetables, Greens,
Sun-Dried Tomato Gremolata



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BUFFET DINNER SELECTIONS

ENTRÉES

Choose two selections for \$75.00

Choose three selections for \$85.00

FIVE-SPICE PORCHETTA

With Pomegranate Molasses Glaze

RAS EL HANOUT PORK LOIN

With Mango Relish, Grilled Citrus &
Braised Pork Sauce

HERB-ROASTED TURKEY BREAST ROULADE

With Cranberry Mostarda & Gravy

VEGETABLE TAGINE

With Eggplant, Green Garbanzo Beans,
Roasted Vegetables, Pickled Carrots &
Cilantro

GRILLED SALMON

With a Miso-Mustard Cream Sauce, Pickled
Taro Root & Shiitake Mushrooms

ROASTED BLACK COD

With Red Cabbage en Saor &
Dill-Horseradish Cream Sauce

SEARED HALIBUT

With Preserved Tomato & Orange Relish
Blood Orange Beurre Fondu & Pickled Fennel

SIMPLY ROASTED CHICKEN

With Fine Herbs & Lemon Sauce

ROASTED CHICKEN ZA'ATAR

With Israeli Thyme, Sesame & Sumac,
Preserved Lemon & Roasted Garlic Sauce