

HOTEL GIRAFFE

DINNER BUFFET MENU

Seasonal Salads

Please Select Two

Field of Greens with Toasted Pecans and Red and Yellow

Baby Tomatoes Topped with a Goat Cheese Crumble and a light Sherry Vinaigrette

Field Greens tossed

Fennel & Blood Oranges & Grape Vinaigrette

Farm Stand Green Salad

Creamy Blue Cheese Crumble

Endive Salad

Toasted Walnuts and Gorgonzola Cheese Accented with Fresh Bosch Pear

Field Green Salad with Baby Red and Yellow Tomatoes

Sliced Avocado and Grilled Chicken with a Roafert Vinaigrette

Fresh Crab Salad

Citrus Vinaigrette with accents of Avocado and Fresh Pink Grapefruits Segments

Caesar Salad with and Tuscan Croutons

Topped with Parmesan Curls

Gazpacho Chilled Soup

Served in a Red Wine Glass

HOTEL GIRAFFE

Buffet Selection

Please Select Two

Roasted Tenderloin of Beef Herb de Provence with a Red Pepper Sauce

Wild Rice Salad with hints of Mango and Toasted Almonds

Classic Coq au Vin in a Red Wine Sauce

Mushrooms and Pearl onions Garlic Mashed Potatoes

Roasted Wild Striped Sea Bass, Provencal Vegetable Gratin,

With Fresh Basil Pesto Sauce

Hanger Steak Beef with Pommes Gaufrettes & Sauce Bordelaise

Accented with Spring Vegetables

Roasted Chicken with Grill Marks on a Bed of Grilled Vegetables

Basil Pesto Sauce

Pasta

Please Select One

Penne with Fresh Basil Leaves, Sun-dried Tomatoes, Olives

& Toasted Pine Nuts tossed with Virgin Olive Oil, Roasted Garlic and Balsamic Vinegar Reduction

Tuxedo Bow-Tie Pasta with Peppered Chicken, Spicy Sausage

& Sweet Roasted Red Pepper Puree

Penne Pasta tossed with Sage, Porcini Mushrooms, Pecorino Romano, Ricotta & Virgin Olive Oil

and a delicate Fresh Tomato Concasse, garnished with radicchio

Penne Al Vodka with Roasted Tomatoes and Baby Peas

In a Rich champagne Sauce with a Touch of Tomato

Penne Pasta with a Champagne Cream Sauce

Chicken and Baby Peas

HOTEL GIRAFFE

Dessert

Please Select Two

Assorted Butter Cookies

Lemon Tart with Real Lemon Crud

Mango Passion Cake

Mango Mousse with Coconut Dequise and a layer of fresh Raspberries

Chocolate Fudge Cheese Cake

Semi Sweet chocolate Cake with Creamy Cheese Cake

Carrot Cake with Cream Cheese Frosting

Seasonal Fruit Tart with Apricot Glaze

Assorted American Cookies

Homemade Chocolate Chip, Oatmeal, and Peanut butter

Coffee & Tea Service

Prices Subject to 20% Service Charge and Applicable Sales Tax