



Dinner Buffet Menus

** minimum 30 people for all buffet options **



Buffet 1

Your Choice of:
Two (2) Main Entrees
One (1) Starch
One (1) Vegetable
Three (3) Salads
Two (2) Desserts

Buffet 2

Your Choice of:
Two (2) Appetizers
Three (3) Main Entrees
One (1) Starch
Two (2) Vegetables
Three (3) Salads
Three (3) Desserts

Buffet 3

Your Choice of:
Four (4) Appetizers
Three (3) Main Entrees
Two (2) Starches
Two (2) Vegetables
Four (4) Salads
Four (4) Desserts

The Fine Print:

- All buffets include at no additional cost: buffet linens, service ware, paper napkins, coffee, tea, assorted breads and butter.
- On each table, our servers will place salt and pepper.
- Cocktail servers will carry appetizers with paper cocktail napkins.
- The servers will bus and maintain the room after dinner.
- Our buffet service level equates to one (1) server per 30 guests.

For an additional fee:

- GVAN Catering is pleased to offer the following items: dinner plate, bread/dessert plate, knife, fork, desert spoon, teaspoon, water glass, linen napkin, wine glass, table linen, set up and tear down.
- GVAN Catering is fully licensed – ask us about our complete, no hassle, bar service including bartenders, servers, glassware, garnishes, mix, ice, straws, bar.

Buffet Appetizer Options

(Buffet 1 = 0, Buffet 2 = 2, Buffet 3 = 4)

VEGETARIAN

- Tomato and Basil Crostini
- Crudités and Dip
- Cucumber Rolls with Wasabi and Gari
- Tomato Coulis
- Vegetable Spring Rolls with Plum Sauce
- Vegetable Gyoza with Sweet Teriyaki Sauce
- Baked Brie and Cranberry in Filo

SEAFOOD

- Seared Prawns with Lime, Ginger and Tequila
- Smoked Tuna Mousse Cups
- Smoked Salmon with Herbed Cream Cheese on Cucumber
- Tuna Tartar on Croute
- Chilled Prawns with a Wasabi Crust
- Steamed New Zealand Mussels with Spicy Red Onion
- Rissolè (Rice Cake) with Roasted Tomato Coulis
- Caramelized Apple on Potato Rosti with Sour Cream
- Grilled Chili Lime Prawn Skewers
- Shrimp Cevichè in Spicy Wonton Cup
- Cavier with Chopped Egg and Red Onion

MEAT

- Asparagus wrapped with Pancetta
- Teriyaki Chicken Skewers
- Chicken Sate with Peanut Sauce
- Smoked Chicken and Roasted Corn Salad on Belgium Endive



Buffet Entrée Options

(Buffet 1 = 2, Buffet 2 = 3, Buffet 3 = 3)

VEGETARIAN

- Buckwheat and Mushroom Loaf with Creole Sauce
- Vegetable Pakoras with Chana Marsala and Raita
- Grilled Vegetable Lasagna
- Grilled Hot Vegetable Salad with Quinoa
- Grilled Eggplant with Fresh Tomato and Bocconcini
- Moussaka
- Hearty Vegetable Dal

SEAFOOD

- Candied Sockeye Salmon
- Macadamia Nut Crusted Mahi Mahi with Pineapple Salsa
- Corn Crusted Red Snapper with Fresh Tomato Salsa
- Spanish Paella with Assorted Seafood and Spicy Portuguese Sausage
- Shrimp and Spinach Stuffed Poached Sole with Orange Hollandaise Sauce
- Grilled Coho Salmon with Caviar and Chive Beurre Blanc
- Cedar Plank Sockeye Salmon with Crown Royal Sauce

POULTRY

- Teriyaki Glazed Chicken Breast on Grilled Oyster Mushrooms
- Butter Chicken
- Rosemary and Lemon Roasted Chicken
- Poached Breast of Chicken with Béarnaise Sauce
- Smoky BBQ Chicken Legs

MEATS

- Roasted Hip of Beef with Creamed Horseradish and Pan Drippings
- Beef Lasagna / Chicken Lasagna
- Veal Piccata with Fresh Tomato Basil Compote
- Roast Leg of Lamb with Red Currant Mint Jelly
- Carved Ham with Ginger Citrus Glaze
- Curried Lamb with Mango Chutney
- Louisiana Spiced Pulled Pork
- Roasted Loin of Pork with Caramelized Apples
- Roasted Lamb Sirloin with Mango Infused Demi Glace
- Pork Tenderloin Medallions with Herb Goat Cheese and Green Peppercorn Demi Glace



Buffet Starch Options

(Buffet 1 = 1, Buffet 2 = 1, Buffet 3 = 2)

- Roasted Nugget Potato with Fresh Rosemary and Garlic
- Sour Cream and Green Onion Smashed Potato
- Stuffed Potato with Cheddar Cheese and Bacon
- Scalloped Russet Potato
- Mashed Yukon Gold Potato with Roasted Garlic
- Panfried Potato Wedges with Sweet Peppers and Caramelized Onion
- Buttered Vegetable Fusili
- Herbed Cous Cous
- Basmati Rice
- Creamy Lemon and Herb Rissoto
- Grilled Blue Cheese Polenta



Buffet Vegetable Options

(Buffet 1 = 1, Buffet 2 = 2, Buffet 3 = 2)

- Honey Dill Glazed Carrots
- Steamed Green Beans with Toasted Almonds and Brown Butter
- Sautéed Fresh Mushrooms in Tarragon Cream
- Roasted Root Vegetables
- Roasted Beets with Snap Peas in Dijon Ginger Cream Sauce
- Mixed Grilled Vegetables



Buffet Salad Options

(Buffet 1 = 3, Buffet 2 = 3, Buffet 3 = 4)

- Caesar with Focaccia Croutons and Asiago Cheese
- Organic Greens with Maple Syrup Balsamic Vinaigrette
- Baby Spinach with Strawberries and Roasted Almonds with Orange Ginger Vinaigrette
- Arugula with Fresh Tomato and Goat Cheese with a Red Wine Vinaigrette
- Assorted Pickles and Olives
- Cucumber with Red Onion with Dill Crème Fraîche
- Tomato and Red Onion with Fresh Basil Mouseline
- Country Style Potato Salad
- Tabouli Salad
- Grilled Vegetables and Quinoa with Sundried Tomato Herb Vinaigrette
- Crunchy Vegetable Slaw with Sunflower Seeds and Sundried Blueberries
- Thai Noodle with Lime Ginger Vinaigrette and Roasted Peanuts
- Butter Lettuce Minionette with Honey Dijon Vinaigrette



Buffet Dessert Options

(Buffet 1 = 2, Buffet 2 = 3, Buffet 3 = 4)

- Assorted Fresh Fruit Pies
- White Chocolate Mousse with Raspberry Coulis
- New York Style Cheesecake with Mixed Berry Compote
- Fresh Fruit Tart
- Almond Frangépan Tart with Apricots
- Pumpkin Pie
- Sweet Potato and Pecan Pie
- Mille Feutè
- Chocolate Pate
- Carrot Cake with Cream Cheese Icing
- Belgium Chocolate Cake
- Ginger Crème Brulee Tart