

BUFFET AND DESSERT STATIONS

Buffet stations are best way to encourage your guests to mingle...Our catering consultants will be pleased to assist you in selecting the best stations for your next event!

C'est Si Bon
Catering
www.csbgourmet.com

ROASTED MEATS CARVING STATION

Your Choice of our Superb Roasts, carved to order –
Filet of Beef Tenderloin with Horseradish Dijon Sauce
Herb Roasted Breast of Turkey with Cranberry Grand Marnier Relish
Mojo Marinated Pork Tenderloin with Mango Pineapple Salsa
Mustard and Herb Crusted Chateaubriand of Lamb
Poached Salmon with Cucumber Dill Sauce

ASIAN DIM SUM

*Traditional Chinese dumplings – some sautéed and some steamed –
served in colorful Chinese takeout boxes with chopsticks
and assorted dipping sauces*

STIRFRY CRAZY

*You choose your favorite ingredients- our chef will stirfry them for you, right before your eyes!
Choices may include chicken, steak, shrimp, pork, duck, tofu,
cellophane noodles, Asian vegetables, matchstick carrots, scallions, beansprouts, cashews,
served with jasmine rice and an array of your favorite Asian sauces*

SEAFOOD BUFFET

*Your selection of Stone Crab Claws (in season) or Snow Crab Claws,
Sushi, Cold Water Oysters, Middleneck Clams, and Jumbo Shrimp*

CARIBBEAN GRILL STATION

*Chicken and Chorizo Brochettes, Seafood Skewers,
and Jamaican Jerk Pork Tenderloin and Mango, grilled to order,
served with Island Chutney
(Pigeon Peas & Rice and a Caribbean salad may be added to complete your meal)*

QUESADILLAS STATION

*Grilled Steak and Chicken Quesadillas, made to order,
with Shredded Cheddar and Jack Cheeses
Guacamole, Salsa, Grilled Sweet Peppers, Jalapenos, Sauteed Onions and Sour Cream
To complete your meal, add Black Beans and Rice, and a Fiesta Green Salad*

PASTA STATION

*Fusilli or Pennette, prepared to order
with a choice of the following sauces –
Pomodoro with Fresh Basil
Tomato Vodka with Proscuitto, Peas and Mushrooms
Light Basil Cream with Primavera Vegetables and Toasted Pinenuts
Bolognese with Sausage and Beef
Scampi Alfredo Sauce
served with Focaccia Tiles and freshly grated Parmesan*

TRADITIONAL BUFFET SELECTIONS

For that special occasion when a traditional buffet is the best selection for your event, our culinary professionals will delight your guests with our wonderful flavor palates

FLORIBBEAN BUFFET

Chicken Tropicana with Mango, Molasses and Macadamias
Coconut Crusted Mahi Mahi with Tropical Fruit Salsa
Pigeon Peas and Rice with Confetti Vegetables
Seasonal Greens with Oranges, Hearts of Palm, Candied Walnuts, Citrus Vinaigrette

ROMAN HOLIDAY

Scallopine of Chicken Marsala or Piccata
Angel Hair Nests with Fresh Herbs
Grilled Fresh Asparagus with Shaved Parmesan
Chopped Mediterranean Salad with Artichokes, Imported Olives,
Tomatoes, Cucumbers, Balsamic Vinaigrette
Focaccia Bread Tiles

ALL AMERICAN

BBQ Braised Short Ribs of Beef
Grilled Marinated Boneless Breast of Chicken
Sour Cream and Chive Mashed Potatoes
California Succotash with Zucchini, Corn and Tomatoes
Baby Spinach Salad with Bacon, Mushrooms and Celery Seed Dressing

PALM BEACH PICNIC

Herb Roasted Filet of Beef Tenderloin with Horseradish Dijon Sauce
Grilled Marinated Shrimp with Key Lime Mustard Sauce
French New Potato Salad Vinaigrette
Array of Roasted Vegetables
Assortment of Homemade Miniature Sweets

PARISIAN NIGHTS

Coq au Vin with Mushrooms, Pearl Onions and White Wine Sauce
Rack of Lamb, Provençal
Toasted Pearl Couscous
French String Beans and Carrots Julienne
Mesclun Greens with Toasted Hazelnuts, Raspberry Vinaigrette

FORMAL WEDDING DINNER

Filet Mignon with Caramelized Shallots and Pinot Noir Sauce
Pan Seared Sea Bass with Lobster Chive Sauce
White and Sweet Potato Gratin
Jumbo Asparagus Spears

DESSERT STATIONS

SHOT GLASS DESSERTS

Just the right size! A few of our favorites are...
*triple chocolate, tropical mango, pecan derby pie,
carrot cake, lemon raspberry, Italian rum cake, and key lime coconut*

CREPE STATION

*Thin French crepes, filled with the guests choice of
Fresh Bananas, Strawberries or Sauteed Granny Smith Apples
served with Warmed Caramel Rum Sauce, Chocolate Fudge Sauce
and Fresh Whipped Cream*

CHOCOLATE FOUNTAIN

*The ultimate sweet indulgence – made with your choice of
White, Dark or Milk Chocolate, and served with
Fresh Strawberries, Banana, Pineapple,
Marshmallows, Pretzels, Pirouline Cookies, and Double Chocolate Brownies*

TROPICAL FRESH FRUIT ARRAY

*with Exotic and Local Seasonal Fruits, Mango Honey Lime Dipping Sauce
For an exotic flair, add a Fresh Pineapple Palm Tree to the display*

CANDY BAR

*What fun! Let your guests loose in a candy store of nostalgic favorites,
such as Candy Buttons, Gummies, Good'N'Plenty, M&M's,
...hundreds to choose from!*

ICE CREAM SUNDAE STATION

*You name it – we can create it! From an old fashioned cart of
your favorite ice cream novelties, to a decadent assortment of ice creams and toppings,
to a sophisticated station of French sorbets and fresh fruits, we do it all!*

ASSORTMENT OF MINIATURE SWEETS

*Double Chocolate Brownies, Cranberry Walnut Squares
Lemon Coconut Bars, Double Lemon Bars
Raspberry Linzertorte
Chocolate Chip and Pecan Blondies, Banana Blondies, Pumpkin Brownies (in season)
Almond Crescents, Russian Tea Cakes
Almond & Coconut Macaroons
Miniature Chocolate Chip Cookies, Miniature Cinnamon Oatmeal Raisin Cookies
French Fruit Tartlets, Pecan Tassies, Lemon Raspberry Tartlets
Chocolate Mousse Tartlets, Key Lime Tartlets
Chocolate Dipped Strawberries, Pineapple, Apricots
Truffles and Belgian Chocolates
Miniature Cream Puffs, Petite Chocolate Eclairs, Mini Cannolis
Chocolate Cups with Chocolate Mousse, Mocha Mousse or Tiramisu
Cheesecake Lollipops*