



Buffet Menus

Salads and Hors D'œuvres

Salade de Provence

red leaf, boston bibb, raddichio, frisee, red oak,
and romaine lettuces, cilantro, fresh thyme, and basil leaf,
set with sliced Anjou pear, crumbled blue cheese, and dried cherries
finished with tart cherry and chardonnay vinaigrette

Classic Caesar Salad

crisp romaine lettuce tossed with housemade Caesar dressing
garnished with shaved parmesan and grilled crouton

Mixed Field Greens

hearts of palm, grape tomatoes, carrot threads,
and turned cucumber spilling from a raddichio cup
drizzled with a roasted tomato and goat cheese dressing

Fifty Ingredient Chopped Salad

many varieties of lettuce, tomato, peppers, artichoke hearts,
carrots, celery, broccoli, cauliflower, beets, and herbs
tossed with a cabernet vinaigrette

Arugula and Beef Tenderloin Salad

warm goat cheese medallion and frizzled onion hay
Napped with an aged balsamic vinaigrette

Irish Smoked Salmon Display

red onion, capers, sieved egg and lemon crème fraiche
garnished with watercress

KENMARE  CATERING
cead mile failte



Buffet Menus

Salads and Hors D'œuvres (con.)

Pate and Terrine Display

featuring duck and cognac pate, mousse pate with truffles
country green peppercorn pate, seafood terrine, and vegetarian terrine with goat cheese

Thai Coconut Shrimp or Blackened Shrimp Display

spicy ginger coconut dipping sauce or chili lime aioli

Spanikopita

cucumber tzatziki sauce

Shrimp, beef or Vegetarian Potstickers

painted with tamari reduction scallion

Asian Sate Display

spicy peanut sauce, Thai chili sauce, and ginger hoisin sauce

Assorted Sushi and Maki

sushi: tuna, yellow tail, snapper, shrimp, scallop, eel, and wasabi tobiko
maki: spicy tuna roll, soft shell crab spider roll, jalapeno yellow tail,
avocado, asparagus and cucumber, tempura shrimp crunch roll and lobster roll

Mini Gourmet Pizzas

goat cheese and asparagus, prosciutto and porcini mushroom,
fresh mozzarella and yellow peppers, gorgonzola and Asian pear,
caramelized onion and goat cheese

Stuffed Vegetable Display

grape tomato bombs with gorgonzola cheese and matchstick crudité
zucchini boats with lobster and shrimp salad and fresh dill
Belgian endive petals with blue cheese and walnuts or curry chicken
jicama rounds with spicy guacamole and cilantro



Buffet Menus

Salads and Hors D'œuvres (con.)

Grilled Vegetable Display

red peppers, zucchini, yellow squash, asparagus, mushrooms
scallion, carrots, and fennel drizzled with extra-virgin olive oil

Maryland Crab Cake

saffron lemon remoulade with chilies

Wild Mushroom and Leek Strudel

featuring cremini, wood ear, porcini, and morel mushrooms
with artichoke creme and scallion flowers

Gourmet Wrap Tower Display

southwest chicken with avocado, aged cheddar, black beans, salsa, and cilantro
grilled vegetable with creamy feta, and roasted red peppers
beef tenderloin, arugula, crumbled goat cheese, and balsamic syrup
New York ruben with lean corned beef, sauerkraut, swiss cheese, and Russian dressing
turkey club with smoked bacon, romaine lettuce and ripe tomatoes

Crostini Display

morel mushroom with garlic potato, fava bean puree with pecorino,
goat cheese and artichoke, tenderloin and caramelized peppers,
tomato, basil and fresh mozzarella, and crab and shrimp salad with tarragon

International and Domestic Cheese Display

aged cheddar, emmentaler swiss, smoked gouda, provolone, saga blue,
port-salut, triple crème brie, fontina, and pepper crusted goat cheese
served with gourmet crackers, and seeded lavosh

Crudite Display

carrot batons, celery, broccoli, sweet peppers, grilled endive,
mushrooms, grilled fennel, and cherry tomatoes
served with ranch dressing and blue cheese dip



Buffet Menus

Main Courses

Chicken Limon

battered and sautéed with fresh lemons,
white wine, and capers

Chicken Saltimbocca

layered with prosciutto, fresh sage, and gruyere cheese
set on a sage and chardonnay reduction

Rolled Stuffed Breast Of Chicken

spinach, feta cheese and red pepper
napped with cranberry mustard sauce

Ballotine of Chicken

filled with prosciutto, asparagus, and fontina cheese
finished with a Riesling veloute

Grilled North Atlantic Salmon

set on roasted garlic sautéed spinach
with a citrus buerre blanc sauce

Seared and Roasted Red King Salmon

served on parmesan mashed potatoes
and finished with a sorrel sauce

Rosti Potato Crusted Halibut

crusted with pumpkin and sesame seed potato lace
set on fennel confit with a rhubarb sauce

Grilled Vegetable and Goat Cheese Napoleons

zucchini, yellow squash, sweet peppers, and carrots
layered with goat cheese and finished with spicy marinara sauce



Buffet Menus

Main Courses (con.)

East – West Stuffed Portabello Mushrooms

filled with tofu, peppers, water chestnuts, and brown rice
with spicy sweet and sour sauce, scallion, and ming bean sprouts

Moussaka Stuffed Eggplant

mushrooms, peppers, tomatoes, and ricotta cheese
spiced with cloves, cinnamon, cayenne pepper, and ground cumin

Mashed Potato Bar

garlic, roasted tomato caramelized onion, parmesan, or pesto mashed potatoes,
with sides of crumbled bacon, scallion, black olives, diced tomato, sour cream,
mini meatballs, and cheddar, blue, and swiss cheese

Side Dishes and Accompaniments

Garlic Mashed Potatoes
Roasted Fingerling Potatoes with Tarragon
Potato Duchess Tower
Yukon Gold and Sweet Potato Napoleon
Timbale Jasmine and Wild Rice Blend
Polenta Pyramid with Mascarpone
Bundled Haricot Vert
Poached Asparagus Spears
Grilled Vegetable Batons
Roasted Red Pepper Soufflé
Sautéed Broccoli and Cauliflower
Garlic Infused Broccoli Rabe
Roasted Brussel Sprouts with Soy and Sesame



Buffet Menus

Action Stations

Southwest Fiesta Display

Decorated with cactus, clay crocks, serapes, and stone guacamole bowls
select from the following:

Tortilla Chips and Salsa

white and yellow corn with red and green salsa
add guacamole, sour cream, or bean dip if desired

Fajita Station

Chef grilling beef, chicken or shrimp fajitas
served with cheddar cheese, grilled onion and peppers, guacamole and sour cream

Soft Shell and Hard Shell Taco Bar

Mexican spiced ground beef or turkey with lettuce, tomato
onion, sour cream, jalapenos, black and green olives, and red and green salsa,

Mexican Beef Sopes

mesa corn boats with chipotle crème

Refried Beans or Black Beans and Yellow Saffron Rice

baked with queso blanco

Beef Empinadas

painted with mole and verde crème fraiche

Pan Asian Station

Decorated with Chinese fans, umbrellas, and lanterns and tropical orchids
bamboo steamers, banana leaves and mini Chinese carry out boxes
select from the following:

Sate Display

Chef grilling Thai spiced chicken, beef, shrimp, and vegetarian sate



cead mile failte

with spicy peanut, Thai chili, coconut ginger, and hoisin dipping sauces

Dim Sum Display

shrimp gyoza, pork shu mai, and beef and vegetable potstickers
with ginger scallion tamari sauce and Vietnamese chili sauce

Pan Asian Station (con.)

Thai Noodle Salad

with napa cabbage, carrot, red pepper, and zucchini matchsticks
tossed with spicy peanut dressing and garnished with crushed peanuts and scallion

Vegetable Fried Rice

Sweet peas, water chestnuts, bean sprouts, bamboo shoots, scallion, and egg

Beef, Chicken, or Shrimp Stir-Fry

with Chinese vegetables and Thai chili sauce
garnished with fried wonton crisps and chopped scallion

Chef Attended Carving Station

select from the following:

Citrus Glazed Breast of Turkey

cranberry-orange relish and dijonnaise sauce

Clove-Spiked Virginia Ham

whole grain mustard and grated horseradish

Braised Beef Brisket

onion marmalade and chili sauce

Five Pepper Rubbed Beef Tenderloin

horseradish sour cream and caramelized peppers

Pistachio Crusted Baby Lamb Chops

with plum sauce and spearmint jam

Apricot Glazed Pork Loin

with grilled pear and fennel relish and apple chips



cead mile failte

Ginger Soy Marinated Grilled Ahi Tuna
with diakon relish and wasabi crème

Rustic Spanish Tapas

decorated with painted crocks and jugs, palm trees, and grape vines
select from the following:

Seafood Paella

Shrimp, mussels, whitefish, chicken, ham, chorizo,
Tomato, peppers, onion, and saffron

Aceitunas Alinadas

assorted Mediterranean olives and marinated garlic
tomato peppers, onion, and saffron

Jamon Pan con Tomate

Spanish ham with manchego cheese served with tomato bread

Tostadas de Pisto

roasted eggplant, peppers, onion, zucchini and tomato
mixed with olive oil and served with crostini

Spanish Chorizo and Cheese

assorted grilled Spanish sausages and assorted Spanish and Mediterranean olives

Queso de Cabra

baked goat cheese in a fresh tomato basil sauce

Grilled Pimientos and Vegetables a la Vinagreta

fire roasted peppers, artichokes vinaigrette, grilled vegetables
including zucchini, asparagus yellow squash, and fennel, and marinated mushrooms

Paprika Rubbed Pork Tenderloin

with orange glaze and fig and brandy sauce



cead mile failte

Patatas Bravas

spicy potatoes with special tomato sauce

Tenera Asada

cold sliced roasted veal with raspberry vinaigrette



Desserts

Seasonal Fruit Display

cantaloupe, honey dew, pineapple, kiwi, star fruit
strawberries, raspberries, and blueberries, garnished with pomegranate seeds

Four Berry Tart

with French pastry cream and drizzled Belgian chocolate

Individual Marbled Cheese Cake

with vanilla bean and raspberry

Triple Mousse Display

large bowls of milk and dark chocolate, white chocolate macadamia nut
and layered four berry served with whipped cream and fresh berries

Pumpkin Bread Pudding

with golden raisins, walnuts and Jack Daniels whiskey sauce

Soft Ginger Cake with Mascarpone Mousse

scented with espresso, baileys, and Kailua

Warm Apple Strudel

with rum raisin ice cream and grated cinnamon

Chocolate Fountain

with pound cake, fresh berries, bananas, oranges, oreos,
nutterbutters, marshmallows, and pretzel sticks

Sweets Table

featuring petite tartlets, truffles, raspberry bars, lemon squares,
coconut macaroons, meringues, espresso parfaits, berry summer pudding
chocolate pot-o-crème, pina colada mousse, and gourmet cookies

Ice Cream Sunday Bar

assorted ice creams and many toppings
with chocolate fudge, caramel, and strawberry sauce