



Fjord Catered Luncheon Menu B

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(\$30 per person)

Passed Appetizers (Choose 3)

“Three Little Pigs”

Dogs in the Blanket with or Maple Mustard

Crispy Coconut Chicken Fingers

Coconut Battered Chicken Fingers with a Sweet & Sour Cucumber Chili Relish

Tostada

Petite Crisp Flour Tortilla Cups Filled with Salsa
& Avocado Cream

Grilled Cheese Bites with Tomato Coulis

Vegetable Spring Rolls with Plum Sauce

Classic Bruschetta

Tomato Concasse with Shallots, Parsley, Olive Oil
Vinegar on Crispy Baguette

Swiss Cheese Grape Picks

Spanakopita

Pacific Rim Shrimp Shumai

Wonton Wrappers Filled with Shrimp, Vegetables & Cilantro
With an Orange Soy Sauce

Classic Frittata

Eggs with Potato & Pepper Brunoise

Black Bread & Chive Cream Cheese Bites

Stationary Hors d’oeuvres (Choose 1)

House Made Potato Chips

Seasoned with Cider Vinegar & Sea Salt with Boursin Cheese Dip

Grilled House Made Flat Breads & Tortillas

Chili Lime, Toasted Cumin Cilantro Flatbreads & Tri Color Tortilla Chips
With Roasted Tomato Salsa, Guacamole & Ranch

Dutch Garden Crudit 

Garden Vegetables in Dutch Fashion
With Dipping Sauce



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Choice of Lunch Buffet or Pasta Buffet

Lunch Buffet (Choose 1)

Seared Salmon with Spinach Risotto

Panko Crusted Cod with Potato Cucumber Salad & Watercress

Herbed Chicken Breast with Grill Tomato & Potato Hash

Bolognese & Vegetable Lasagna

With Baguette Crostini

Pinot Noir Braised Beef Stew with Baby Carrots, Peas & Mashed Potatoes

Pasta Buffet (Choose 2)

Rigatoni, Penne, Farfalle, Cheese Tortellini, Rotini, Spaghetti, Linguini

Sauces (Choose 2)

A La Vodka, Gorgonzola Cream, Marinara, Carbonara, Bolognese

(Choose 1)

Grilled Chicken or Shrimp

Dessert (Choose 1)

Assorted Cookie Platter

Brownies

Mini Cupcakes

Service Staff is an Additional Cost