HUMBER

Earth Matters - Art Show Jury Luncheon
President's Boardroom

Wednesday, March 21, 2010 • Noon – 1:30 PM ***(Have food set-up by 12:00pm SHARP!! Last year food was late!!***

Jason P. Larcombe
Director of Catering and Conference Services

Robert Varga
Executive Chef

Chef's Signature Crudites & Dip
Served in individual ceramic spoons

Chef's Couscous Salad
Stuffed tomato salad with grilled vegetables

Curried Lentil Salad
With root vegetables

Roasted Mini Red Potato Salad
With fresh herbs in a basil vinaigrette

Grilled Vegetable Platter
Choice of spreads, roasted garlic, hummus, roasted red pepper

Bakery Selections
Fresh Kaisers, Mini Baguettes and Flat Breads

Deli Meat Platter
Salami, prosciutto, ham, turkey, roast beef with mustards, olives, and pickles

Sliced Cheese Platter
With Provolone, Swiss, marble and cheddar cheese (add buffalo moz and goat cheese)

Add gourmet spreads such as hummus (I see above), herbed mayo, etc...

Chocolate Dipped Berries and Fruit (one or two with no chocolate)
Nestled in sugar cones (is the cone vegan? If not, have one or two with vegan option)

Citrus Infused Water Tower, Coffee, Specialty Tea, and Chilled Beverages
$25 per guest based on 10 guests with China Service (8 guests now, use full budget without going over for added and gourmet items)

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THE ART OF CREATIVE CUISINE