# FLUTES BUFFET

\$35 PER PERSON

SEASONAL GARDEN SALAD PHOUSE VINAIGRETTE I CREAMY DRESSING

WARM DINNER ROLLS WITH BUTTER

## **ENTREES**

SPINACH & CHICKPEA STEW

SPINACH | CHICKPEA | STEWED TOMATO | FRESH GINGER |
COCONUT MILK

TURMERIC CHICKEN ( CURRY & TURMERIC MARINATED CHICKEN | POTATO | CARROTS | YUCCA ROOT

FRIED CATFISH W/ HEARTY TOMATO STEW
FRIED CATFISH | TOMATO STEW | FRESH HERBS | LEEKS | AROMATIC GARLIC |
SWEET ROASTED ONIONS

#### SIDES

STEAMED & SEASONED BASMATI RICE

SAUTEED CABBAGE & GREENS (6)

### **DESSERT**

CHEF'S SEASONAL DESSERT

#### **BEVERAGE**

CANNED SODA **BOTTLED WATER** 

> STRATHMORE Culinary Arts



