

Buffet Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED,
AND NON-GMO WHEREVER POSSIBLE.

GF=GLUTEN FREE DF=DAIRY FREE V=VEGETARIAN VG=VEGAN

Create Your Own Buffet

Choose Salads, Mains, Sides, and Desserts

SALADS

Crisp Ultra Green Salad (GF, DF, VG)

Romaine, Iceberg, Sugar Snaps, Sweet Peas,
Cucumber, Red Onion, Mint Dressing

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Smoked Peach Salad (GF, DF, VG)

Butter Lettuce Hearts, Baby Romaine,
Cherry Tomatoes, Asparagus, Smoked Peach
Passionfruit Dressing

*

Grilled Corn & Tomato Salad (GF, V)

Baby Spinach, Radish, Dill
Light Sour Cream Dressing

*

Aussie Slaw (GF, V)

Red & White Cabbage
Toasted Pumpkin Seeds, Cracked Pepper
Sour Cream Dill Dressing

*

Baby Kale Salad (GF, DF, VG)

Nutty Black Quinoa, Watermelon,
Toasted Macadamia Nuts, Micro Greens
Pomegranate Dressing

*

Classic Caesar Salad (V)

Romaine Hearts, Garlic Croutons,
Shaved Parmesan, Caesar Dressing

*

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MAINS

Seared Scottish Salmon (GF)

Meyer Lemon Beurre Blanc,
Caper Berries

*

Seared Sea Bass (GF, DF)

Tomato Basil Coulis

*

Bell & Evans Organic Chicken Breast (GF)

Creamy Chardonnay Morel Sauce

*

Pan-Seared Boneless Pork Chop (GF, DF)

Sage Apple Sauce

*

Colorado Rack of Lamb (GF, DF)

Rosemary Red Wine Reduction

*

Hanger Steak (GF, DF)

Chimichurri

*

Chateaubriand or Filet Mignon (GF)

Cheffee's Signature Black Truffle Sauce

ADD: Lobster Tail

*

Eggplant Mille-Feuille (DF, VG)

Grilled Eggplant, Sun-Dried Tomatoes, Mushrooms
Vegan Puff Pastry, Vegan Feta Crostini

*

Mushroom Strudel (DF, VG)

Fresh Herbs, Root Vegetables & Vegan Truffled Garlic Crème Fraiche

*

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SIDES

Pan Seared Baby Potatoes (GF, DF, VG)

Fresh Herbs

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Buttery Mashed Potatoes (GF, V)

Chive

*

Bleu Cheese Roasted Sweet Potatoes (GF, V)

Lemon Thyme

*

Sautéed Brussels Sprouts (GF, DF, VG)

Pine Nuts, Aged Balsamic

*

Roasted Heirloom Carrots (GF, V)

Smoked Ricotta

*

Greek Roasted Cauliflower (GF, V)

Tomato Powder, Garlic, Olive Yogurt

*

Grilled Broccolini (GF, DF, VG)

Toasted Almond Flakes

*

Mushroom Medley (GF, V)

Sauteed in Thyme Butter

*

Green Asparagus (GF, V)

Choron Sauce

*

Fonds d'Artichauts (GF, V)

Artichokes Stir Fried in Brown Butter, Fresh Herbs

*

Mushroom Risotto (GF, V)

Parmesan, Tomato Concassé, Fresh Parsley

*

Truffled Penne (V)

Parmesan, Chives

*

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DESSERTS BY THE DOZEN

Minimum Order - 1 Dozen Per Flavor

Mini Mousse au Chocolat (GF, V)

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**Mini White Chocolate Mojito Cheesecake (V)**

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Mini Lemon Tarts (V)

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**Mini Peach Melba Tarts (V)**

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Mini Cinnamon Donuts (V)

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**Mini Cupcakes (V)**

\* Vanilla \* Red Velvet \* Chocolate \* Carrot Cake \*

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Fresh Baked Gourmet Cookies (V)

* Oatmeal Cinnamon Raisin * Dark Chocolate Sea Salt *

* Macadamia White Chocolate * Peanut Butter Brittle *

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**French Macarons (GF, V)**

\* Strawberry Hibiscus \* Salted Caramel \* Blueberry Pie \*

\* Pistachio \* Lavender Honey \* Blackberry Cheesecake \*

**AVAILABLE FOR FULLY CATERED EVENTS OR DELIVERY ONLY**

***Also Available:***

Disposable Chafers, Sternos, Serving Utensils, Plates,  
and Pre-Rolled Napkins and Plastic Cutlery

**LET'S CONNECT TO DISCUSS MENUS, BAR SERVICES,  
RENTALS, AND OTHER DETAILS FOR YOUR EVENT!**