

# Buffet Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD-CAUGHT, GRASSFED, AND NON-GMO WHEREVER POSSIBLE.  
SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS) • OR BY THE DOZEN WHERE STATED  
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

## Create Your Perfect Buffet

Choose from our Salads, Mains, Sides & Desserts.

### SALADS

#### **Crisp Ultra Green Salad (GF, DF, VG)**

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

\*

#### **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

\*

#### **Moroccan Salad (GF, DF, VG)**

Romaine, Tomatoes, Carrots, Red Onions, Dates,  
Pomegranates, Chickpeas, Preserved Lemon Dressing

\*

#### **Mediterranean Salad (GF, DF, VG)**

Roasted Cauliflower, Arugula, Oranges, Hazelnuts,  
Orange Tahini Dressing

\*

#### **Classic Caesar Salad (V)**

Romaine Hearts, Garlic Croutons,  
Shaved Parmesan, Caesar Dressing

\*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Buffet Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD-CAUGHT, GRASSFED, AND NON-GMO WHEREVER POSSIBLE.  
SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS) • OR BY THE DOZEN WHERE STATED  
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

## MAINS

### **Seared Scottish Salmon (GF)\*\***

Choice of Meyer Lemon Beurre Blanc with Caper Berries (GF),  
Chimichurri (GF, DF), OR Dill Sauce (GF)  
\*

### **Seared Sea Bass (GF, DF)**

Choice of Tomato Basil Coulis (GF, DF), Chimichurri (GF, DF),  
OR Meyer Lemon Beurre Blanc with Caper Berries (GF)  
\*

### **Bell & Evans Mediterranean Chicken Breast (GF)**

Choice of Creamy Chardonnay Morel Sauce,  
Meyer Lemon Beurre Blanc with Caper Berries (GF),  
Sun-Dried Tomato Sauce (GF, DF), OR Chimichurri (GF, DF)  
\*

### **Pan-Seared Boneless Pork Chop (GF, DF)**

Choice of Sage Apple Sauce (GF, DF) OR Gravy (GF, DF)  
\*

### **Rack of Lamb (GF, DF)\*\***

Choice of Rosemary Red Wine Reduction (GF, DF)  
OR Cheffee's Signature Black Truffle Sauce (GF)  
\*

### **Hanger Steak (GF, DF)\*\***

Choice of Chimichurri (GF, DF), Horseradish Crema (GF, DF)  
OR Rosemary Red Wine Reduction (GF, DF)  
\*

### **Chateaubriand or Filet Mignon (GF)\*\***

Choice of Cheffee's Signature Black Truffle Sauce (GF),  
Rosemary Red Wine Reduction (GF, DF),  
OR Horseradish Crema (GF, DF)  
**ADD: Lobster Tail**  
\*

### **Eggplant Tower (DF, VG)**

Grilled Eggplant, Sun-Dried Tomatoes, Mushrooms  
Vegan Puff Pastry, Vegan Feta Crostini  
*Also Available As A Side*  
\*

### **Mushroom Strudel (DF, VG)**

Fresh Herbs, Root Vegetables,  
Vegan Truffled Garlic Crème Fraiche  
*Also Available As A Side*  
\*

### **Polenta Steak (GF, DF, VG)**

Sun-Dried Tomato Sauce  
\*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Buffet Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD-CAUGHT, GRASSFED, AND NON-GMO WHEREVER POSSIBLE.  
SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS) • OR BY THE DOZEN WHERE STATED  
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

## SIDES

### **Pan Seared Baby Potatoes (GF, DF, VG)**

Fresh Herbs

\*

### **Buttery Mashed Potatoes (GF, V)**

Chive

\*

### **Roasted Sweet Potatoes (GF, V)**

Bleu Cheese, 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)**

Lemon Zest

\*

### **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

\*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Buffet Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD-CAUGHT, GRASSFED, AND NON-GMO WHEREVER POSSIBLE.  
SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS) • OR BY THE DOZEN WHERE STATED  
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

## DESSERTS BY THE DOZEN

(Minimum Order - 2 Dozen Per Flavor)

### **Mini Mousse au Chocolat (GF, V)**

Creamy Dark Chocolate

\*

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

White Chocolate, Lime

\*

### **Mini Lemon Tarts (V)**

Lemon Custard with Zest

\*

### **Mini Peach Melba Tarts (V)**

Peach, Vanilla, Raspberry

\*

### **Mini Cinnamon Donuts (V)**

Mini Donuts with Cinnamon Sugar

\*

### **Mini Cupcakes (V)**

Vanilla • Red Velvet • Chocolate • Carrot Cake

\*

### **Fresh Baked Gourmet Cookies (V)**

Oatmeal Cinnamon Raisin • Dark Chocolate Sea Salt

Macadamia White Chocolate with Orange Zest

\*

### **French Macarons (GF, V)**

Strawberry Hibiscus • Salted Caramel • Mango Coconut

Pistachio • Lavender Honey • Blackberry Cheesecake

\*

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

**Also Available:**

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

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

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.