

CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

CORPORATE THEME BUFFET MENU

15 Guests Minimum (less than 15 guests add 20%)

All theme buffets include bottled water & assorted sodas, ice, & paper goods Formal Buffet Set Up: \$80: Includes china platters and stainless chaffers Wire Racks & Sternos \$10 Each

Little Italy Buffet	29	Italian Bread Basket Classic Caesar Salad Mozzarella & Tomato Platter Chicken Parmesan Eggplant Rollatini Penne a la Vodka Italian Desserts
Mexican Buffet	29	Southwestern Chopped Salad roasted corn black beans tomatoes cucumbers cilantro shredded jack & cheddar cheeses tortilla strips cilantro ranch dressing
		Mexican Rice & Beans
		Chicken Fajitas peppers onions flour tortillas
		Beef Tacos corn taco shells
		Salsa & Topping Bar pico de gallo guacamole black olives jalapenos sour cream shredded lettuce chopped tomatoes shredded mexican cheese
		Dessert churros assorted cookies
Greek Buffet	32	Classic Greek Salad romaine mesclun kalamata olives chic peas cucumbers tomatoes feta lemon herb dressing
		Hand-Held Lamb & Beef Gyros shredded lettuce tzatziki sauce diced onions diced tomatoes
		Sautéed Lemon Oregano Chicken with Seared Lemons
		Spinach & Feta Pies
		Grilled Vegetables crumbled feta
		Rice Pilaf toasted orzo lemon parsley
		Greek Pastries



Down South	28	Corn Bread & Biscuits
		Bayou Green Salad
		Shredded Smoked BBQ Brisket
		BBQ Chicken Breasts
		Smashed Sweet Potatoes marshmallows dried cranberries candied pecans
		Creamy Macaroni and Cheese
		Brussels Sprouts with Bacon Lardons
		Dessert pecan pie red velvet cupcakes
The Ultimate Burger Bar	26	Market Salad arugula mesclun radicchio avocado tomatoes cucumbers crispy potato threads shaved parmesan guacamole vinaigrette
		Smashed Burger buttered seeded brioche bun
		Stuffed Burger – select one: mexican burger french onion truffle mushroom bacon cheddar
		Vegetarian Burger (optional) pretzel bun
		Condiment Bar ketchup mayonnaise mustard bourbon bbq sauce tomato lettuce red onions sliced cheese pickles caramelized onions
		House Made Truffle Potato Chips
		Cookies & Brownies
Pacific Rim	33	Corn Muffins chopped maraschino cherries
		Hawaiian Chopped Salad kale frisee radicchio strawberries mango macadamia nuts banana bread croutons white strawberry balsamic vinaigrette
		Spring Rolls mango duck sauce
		Coconut Sesame Chicken Tenders thai chili sauce
		Sticky Short Rib Bao Buns marinated cucumbers cilantro shredded cabbage scallion
		Coconut Fried Rice
		Baby Bok Choy with Shiitake Mushrooms
		Dessert Cookies & Brownies



Farmer's Market	25	Assorted Breads & Rolls Chopped Romaine Spinach Mixed Greens Grilled Chicken Platter - Room Temperature Grilled Veggies, Bruschetta, Roasted Peppers, Black Olives, Red Onions, Shredded Carrots, Marinated Mushrooms, Marinated Artichokes, Cucumbers, Shredded Cheese, Broccoli Buds, Pasta Salad, Garbanzo Beans & Croutons Assorted Salad Dressings Dessert Fresh Fruit Platter & Lemon Square
India House	28	Buttered Naan & Papadum raita assorted chutneys
		Cucumber Salad
		Vegetable Samosa with Raita
		Paneer Saag spinach indian cheese
		Chicken Tikka Masala
		Basmati Rice with Peas
		Dessert rice pudding
Mediterranean	33	Hummus Platter tzatziki marinated mediterranean olives pickled vegetables eggplant salad warm pita
		Chopped Mediterranean Salad marinated olives artichokes grilled eggplant feta
		Falafel Stuffed Chicken za'atar tahini sauce
		Kofta Kebab Skewer sautéed spinach sliced artichokes
		Israeli Cous Cous Ientils zucchini tomato red peppers onions
		Dessert Greek Pastries



Asian Buffet

28 Baby Field Greens scallions | edamame | shredded carrots | broccoli topped with crunchy noodles & sesame dressing

Chicken & Broccoli

Shrimp Stir Fry

Vegetable Fried Rice

Vegetable Dumplings

Dessert Fortune Cookies

DELIVERY FEE ADDITIONAL

PLEASE NOTE: INGREDIENTS ARE NOT ALL-INCLUSIVE. PLEASE CONTACT US REGARDING ANY POSSIBLE FOOD ALLERGIES.