

DISPLAYED HORS D'OEUVRES BUFFET MENU

100 guest minimum

Choose four from the following selections

FOCACCIA SANDWICHES

HERB ENCRUSTED TENDERLOIN OF BEEF
lemon thyme aioli

MEDITERRANEAN TURKEY SALAD
fig | kalamata tapenade

BALSAMIC GLAZED PORK TENDERLOIN
blue cheese | sage aioli

FRESH MOZZARELLA WITH ARUGULA PESTO
fig | kalamata tapenade

TORTILLA ROLLS

HERB ROASTED TUSCAN VEGETABLES
white beans | feta cheese

GREEK SALAD
falafel crouton | tzatziki

TURKEY WITH MANGO CHUTNEY
roasted red peppers

BLACKENED CHICKEN
goat cheese | avocado | orange salsa

NAAN FLATBREADS

BARBECUED PORK
caramelized onions | blue cheese

CURRIED VEGETABLES
spicy eggplant | zucchini | tomatoes | cucumber raita

CHICKEN FAJITA
monterey jack cheese | cilantro garlic sauce

SLIDERS

FRISCO ON CIABATTA
swiss cheese | thousand island dressing | pickle

SANTA FE TURKEY BURGER
avocado

PORTOBELLO MUSHROOM
smoked gouda | red pepper coulis

Any of the above can be gluten free by using lettuce instead of bread

Vegetarian items can be vegan by eliminating dairy

Choose two from the following selections

PRALINE BRIE
housemade salted caramel | sweet pecans

BACON TOMATO BRIE WEDGE
bacon jam | tomato jam | arugula salad

GRILLED VEGETABLE DISPLAY
balsamic reduction

CHILLED CRUDITÉ

SEASONAL FRESH FRUIT DISPLAY

DOMESTIC CHEESE TRAY
cheddar | colby jack | smoked cheddar | provolone

HOMEMADE FOCACCIA BREAD BOARD
local artisanal cheeses | chutneys |
infused olive oil | tapenade

ANTIPASTI TRAY
genoa salami | basil frittata | tuscan bean puree |
marinated mozzarella | selection of olives |
pepperoncini

HOMEMADE SELECTION OF PICKLES & CHIPS
assorted dips



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BUFFET INCLUDES

Choose four from the following selections

MINI LOADED BAKED POTATOES

ORANGE SZECHUAN CHICKEN

on a sesame rice cracker

ALL BEEF SESAME MEATBALL

asian sauce

TOASTED RAVIOLI

marinara sauce

TOASTED SPINACH & ARTICHOKE RAVIOLI

roasted garlic dip

LAMB MEATBALLS WITH CILANTRO YOGURT

lemon caper aioli

STUFFED PASTRY SHELL

portobello mushroom | artichoke

ASIAGO AND HERBED CHEESE PUFF

HONEY BRIE EN CROUTE

CRISPY MAC AND CHEESE

spicy tomato jam | spinach pita

SPINACH STUFFED MUSHROOM CAP

FRESH ROASTED VEGETABLES

on a cheese custard tart

BBQ BRISKET EMPANADA

sriracha aioli

VEGGIE SPRING ROLL

sweet and sour sauce

PANANG SHRIMP

wellington sauce

WILD MUSHROOM TARTLET

WANT TO PEP UP YOUR MENU? ADD ONE OF OUR PREMIUM OPTIONS!

SALMON CAKE

citrus chipotle aioli

ROSEMARY SHRIMP

lemon aioli & crispy capers

SHRIMP MOROCCO

preserved lemon relish

ROSEMARY LAMB

cherry gastrique

CRAB CAKE

lemon thyme aioli

SHRIMP WELLINGTON

Pricing does not include service, rentals, or sales tax