

dinner buffets

MINIMUM 30 GUESTS/PRICE PER GUEST

Dinner service includes freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

little italy - all in 90

CHOOSE 1 STARTER, 2 ENTREES AND 1 DESSERT FOR **59**

starters:

panzanella salad

heirloom tomato, red onion, olives, cucumber, roasted tomato vinaigrette

pesto pasta salad

oven dried tomatoes, olives, basil, mint, toasted pinenuts, garlic and parmesan

antipasto display

assortment of italian cheeses, cured meats, grilled and pickles vegetables, artisan breads

entrees:

meatballs

house made meatballs, arrabbiata sauce, penne pasta

mediterranean stew

mussels, clams, shrimp, rich tomato broth

lamb

braised lamb leg, lamb tomato reduction, potato gnocchi, fresh herbs

chicken cacciatore, classic preparation with vodka sauce, shaved parmesan and fresh herbs

sides:

polenta sauteed broccoli rabe with garlic and chili flake

tuscan potatoes roasted fingerling potatoes, oregano, olive oil, parmesan

cauliflower au gratin baked with asiago and parmesan cheeses in a rich cream sauce

dessert selections:

- amaretto crème brulee
- lemoncello custard tartlets
- baked ricotta streusel pies
- tiramisu

enhance your experience* (12 per guest):

hand carved roasted bistecca fiorentina

rib eyes brushed with rosemary, olive oil, coarse sea salt and pepper

*\$250 uniformed chef's fee (2 hour maximum)



dinner buffets

MINIMUM 30 GUESTS/PRICE PER GUEST

Dinner service includes freshly baked assorted breads and rolls, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

chairman's buffet - all in 81

CHOOSE 1 STARTER, 2 ENTREES AND 1 DESSERT FOR **65**

starters:

spinach & frisee salad

bacon lardons, shaved midnight moon, shaved red onion, candied pecans, roasted raspberry peppercorn dressing

roasted beet

point Reyes blue cheese, golden raisins, walnuts, endive, herb caramelized shallot dressing

grilled ahi tuna & radicchio salad

white beans, sundried tomatoes, olives, rosemary balsamic dressing

entrees:

sous vide halibut

fingerling potatoes, baby squash with mustard sauce

pan seared chicken breast

sundried risotto cakes, olive pesto

roasted pork loin

balsamic caramelized onion, roasted baby sweet potatoes, maple gastrique

sides:

campanelle

with fresh herbs, heirloom tomatoes, pesto

haricot vert beans

shallots and brown butter

creamy yukon gold potato gratin

dessert selections:

- mini meyer lemon pies
- vanilla poached strawberry cream parfait
- chocolate raspberry tart
- mini pineapple upside down cake

enhance your experience (12 per guest):

seafood cioppino

with blue crab meat, clams, mussels, shrimp, calamari, and rockfish in an old bay tomato fennel broth

*\$250 uniformed chef's fee (2 hour maximum)



dinner buffets

MINIMUM 30 GUESTS/PRICE PER GUEST

Dinner service includes freshly baked assorted breads and rolls, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

iEN VIVO! tour of south america 78

DINNER BUFFET INCLUDES:

yucatan style saltwater ceviche

lime cured snapper, shrimp, tomato, habanero, cilantro

peruvian quinoa salad

spinach, roasted beets, quinoa, red onion, queso fresco, cilantro lime vinaigrette

tostadas de jaiba

marinated crab, avocado, cabbage slaw, mexican crema, pico de gallo, crispy fried tortilla

sopes de carnitas

tender braised pork, masa shell, refried beans, tomatillo, onion, cilantro, radish, queso fresco

brazilian bbq beef

fire grilled beef tri-tip, pepita-lime butter, yucca

pollo en mole poblano

tender chicken in a robust sauce of chiles, spices, mexican chocolate and toasted sesame

mahi mahi

tomatillo sauce, baby tomatoes, spicy sofrito

brazilian black beans

tomato and cilantro

pappas bravas

chipotle mayo

elote

corn on the cob with chipotle sauce, chili powder, lime, and queso fresco

dessert selections:

- warm coconut malibu bread pudding
- dulce de leche chocolate espresso cups
- baked caribbean rum & chocolate tarts
- exotic fruit sable tart
- tequila spiked keylime creme brulees

enhance your experience* (12 per guest):

cuban style roasted pork shoulder

with sour orange mojo and mango bbq sauce

*\$250 uniformed chef's fee (2 hour maximum)



dinner buffets

MINIMUM 30 GUESTS/PRICE PER GUEST

Dinner service includes freshly baked assorted breads and rolls, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas



DINNER BUFFET INCLUDES:

tom yum soup

shrimp, lemongrass, galangal, and kaffir lime leaf oil

green papaya salad

cherry tomatoes, peanuts, cucumber, fish sauce vinaigrette

thai beef salad

napa cabbage, crispy rice noodles

steamed pork potstickers

yu choy, enoki mushrooms, green onions and sweet soy ginger broth

soy ginger glazed chicken

mango sticky rice

white miso glazed red snapper

lemongrass braised napa cabbage, miso butter sauce

korean bbq beef short ribs

gochujang kimchi fried rice

chinese broccoli

chili, garlic

scallion and ginger fried rice

dessert selections:

- coconut panna cotta with fresh passion fruit
- vanilla bean yogurt and mango parfait
- lemongrass infused cheesecakes
- tropical fruit flans

enhance your experience* (10 per guest):

korean bulgogi station

marinated beef, cilantro, pickled vegetables, chopped onions, toasted sesame, assorted chili sauces and cumin chive pancakes

*\$250 uniformed chef's fee (2 hour maximum)



dinner buffets

MINIMUM 30 GUESTS/PRICE PER GUEST

Dinner service includes freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

dinner buffet by design

CHOOSE 3 SALADS, 3 ENTREES AND 3 SIDES **100** | CHOOSE 2 SALADS, 2 ENTREES AND 2 SIDES **79**

soups:

- chicken noodle
- **iEN VIVO!** tortilla
- minestrone with grated romano
- heirloom tomato bisque
- maryland crab soup
- david's chili with shredded cheddar cheese

salads:

- buffalo mozzarella and beefsteak tomatoes, fresh basil, evoo
- romaine lettuce, shaved asiago, garlic croutons, caesar dressing
- garden green salad, assorted dressings
- penne pesto salad, tomatoes, grilled vegetables
- red bliss potato salad, bacon, mustard dressing
- sea salt roasted beet salad, laura chenal, golden raisins, herb shallot dressing

entrees:

- pan seared rockfish, diced tomatoes, kalamata olives, fennel, onion jus
- herb marinated chicken, with artichokes and mushrooms
- buttermilk fried chicken
- grilled salmon with lemon dill and baby leeks
- chili and lime skirt steak with chimichurri
- boneless beef short ribs, yukon gold potatoes, root vegetables
- glazed pork loin, roasted sweet potatoes, apple chutney

sides:

- chef's selection of seasonal vegetables
- white cheddar mac & cheese
- twice baked potatoes with chives, cheddar and bacon
- stacked vegetable lasagna with roasted plum tomato sauce
- penne pasta pomodoro
- yukon gold mashed potatoes
- creamy parmesan polenta cakes with italian saffron rice and veggie pilaf

dessert

- chef's selection of miniature tarts and cakes

