



FOOD IN MOTION

BUFFET
MENU



MAIN COURSE

RED WINE BRAISED BEEF SHORT RIB
garlic and herbs

PAN SEARED CHILEAN SEA BASS
citrus herbed butter

PAN SEARED CHICKEN SUPREME
thyme reisling reduction

AGED STRIPLOIN
served medium, chimichurri, pre sliced

CHICKEN MILANESE
white meat, meyer lemon

VEGETARIAN

VEGETABLE COCONUT CURRY

VEGETABLE LASAGNA
spinach, ricotta, bechamel

GF - gluten free

V - vegetarian

SALADS

ASPARAGUS & PEA SHOOTS SALAD

arugula, pickled egg, herbed bread crumb,
bacon/truffle/pommery vinaigrette

BABY GEM CAESAR SALAD

romaine, house made caesar dressing, FIM house bacon,
croutons, lemon

HEIRLOOM TOMATO & MOZZARELLA

black olive crumble, basil puree

HERITAGE MIX GREENS

balsamic vinaigrette

ENDIVE & PUFFED WILD RICE SALAD

dried fruit, shaved asiago, green apple and leek vinaigrette

RADICCHIO & FRISEE SALAD

treviso, smoked beet and honey puree, prosciutto, blood orange
segments, poppy seeds

ROASTED PARSNIP & PEAR SALAD

arugula, pink peppercorn goat cheese, brown
butter/maple/hazelnut vinaigrette

SHAVED FENNEL & ARUGULA SALAD

radish, castelfranco, pistachios, tart cherry and sumac
vinaigrette

GF - gluten free

V - vegetarian

SIDES

ROASTED DUCK FAT HERBED BABY
POTATO

RAPINI

CRISPY BRUSSEL SPROUTS

butter, parmesan, pancetta

GRILLED BROCCOLINI

lemon zest, roast garlic

HEIRLOOM CARROTS

orange zest, butter

BRAISED MUSHROOMS

white wine, sage

DESSERT

FRESH FRUIT PLATTER

serves 12 \$80

GF - gluten free

V - vegetarian

PACKAGES

MINIMUM ORDER OF 8 PEOPLE

EMERALD PACKAGE

\$42/PERSON

choice of one main course, one salad & one side

RUBY PACKAGE

\$50/PERSON

choice of one main course, two sides & two salads

DIAMOND PACKAGE

\$65/PERSON

choice two main course, two salads & three sides

chafing dish rentals available at an additional cost

set up of rentals additional charge

delivery charges may apply