



FOOD IN MOTION

**BUFFET
MENU**



PROTEIN

RED WINE BRAISED BEEF SHORT RIB
Garlic and Herbs

PAN SEARED CHILEAN SEA BASS
Citrus Herbed Butter

PAN SEARED CHICKEN SUPREME
Thyme Riesling Reduction

AGED STRIPLOIN
Served Medium, Cowboy Butter

CHICKEN MILANESE
White Meat, Citrus Herbed Butter

VEGETARIAN

HERBED SPAETZLE
Oyster Mushrooms, Spring Peas, Roasted Parsnips

VEGETARIAN PASTA
Orecchiette, Tarragon and Carrot Purée, Roasted
Fennel/Leeks/Carrots, Honey Ricotta, Garlic Bread
Crumb

RED BEET CASSOULET (VEGAN)
Red Beet and Dill Broth, Cannellini Beans, Pearl Onions,
Roasted Root Vegetables

GF - gluten free

V - vegetarian

SALADS

BABY GEM CAESAR SALAD

Romaine, House-Made Caesar Dressing, FIM House Bacon, Croutons, Lemon

CARROT MISO

Tempura Green Beans, Watermelon Radish, Heritage Mix, Pea Shoots, Cashews, Sesame and Citrus Vinaigrette

RADICCHIO AND BROAD BEAN SALAD

Radicchio, Herbed Broad Beans, Goat Cheese, Hazelnuts, Blood Orange Segments, Fennel, Dill, Chili/Honey/Orange Vinaigrette

SPINACH

Spinach, Julienne Veg (Carrots, Peppers, Cabbage, Radish), Crispy Chickpeas, Pickled Turnips, Edamame Tahini Dressing

HEIRLOOM TOMATO & MOZZARELLA

Black Olive Crumble, Basil Purée

HERITAGE MIX GREENS

Balsamic Vinaigrette

LYONNAISE SALAD

Roasted Purple and Sweet Potatoes, Frisée, Baby Arugula, Focaccia Croutons, Crispy Onions, Pickled Eggs, Bacon Sabayon

GF - gluten free

V - vegetarian

SIDES

ROASTED MINI RED AND PURPLE POTATOES

House Bacon and Leeks

GRILLED VEGETABLES

Parmigiano, Herb and Garlic Infused Olive Oil

SUMAC AND CITRUS ROASTED HEIRLOOM CARROTS AND CELERY ROOT

Herbed Bread Crumb

ROASTED HEIRLOOM CAULIFLOWER AND BROCCOLI

Roasted Garlic, Pickled Red Onions, Pistachios and
Parmigiano

GRILLED BROCCOLINI

Spicy Puttanesca Vinaigrette

CHAR SIU ROASTED VEGETABLES

Carrots, Daikon, King Oyster Mushrooms

BUTTER POACHED SPRING VEGETABLES

Asparagus, Radish, Fava Beans, Fiddleheads, Mushrooms
with Ramp and Pumpkin Seed Pesto

DESSERT

FRESH FRUIT PLATTER

serves 12 \$80

GF - gluten free

V - vegetarian

PACKAGES

MINIMUM ORDER OF 8 PEOPLE

EMERALD PACKAGE

\$42/PERSON

Choice of Two Proteins, Two Sides, & Two Salads

RUBY PACKAGE

\$50/PERSON

Choice of Two Proteins, Three Sides, & Three Salads

DIAMOND PACKAGE

\$65/PERSON

Choice Three Proteins, Three Salads, & Three Sides

chafing dish rentals available at an additional cost
set up of rentals additional charge
delivery charges may apply