



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

ROASTED RED PEPER SPAETZLE  
Corn, Charred Scallions, Braised Cabbage, Blistered  
Cherry Tomatoes

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

CASSOULET VERT (VEGAN)  
Cannellini Beans, Shallots, Peas, Fennel, Fava Beans,  
Kale/Sunflower Seed/Lemon Pesto

GF - gluten free

V - vegetarian



# SALADS

## HERITAGE MIX GREENS

Balsamic Vinaigrette

## BABY GEM CAESAR SALAD

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

## HEIRLOOM TOMATO & MOZZARELLA

Black Olive Crumble, Basil Purée

## FRICASSEE

Iceberg Lettuce, Roasted Corn and Chickpeas, Julienne  
vegetables, Chicharrones, chipotle lime buttermilk dressing

## GRILLED PEACH SALAD

Grilled Peaches Herb and Almond Ricotta, Castlefranco, Frisée,  
Duck Prosciutto, Smoked Maple and Cherry Vinaigrette

## KOHLRABI AND APPLE SALAD

Pea Shoots, Frisée, Kohlrabi, Green Apple, Carrot, Corn, Fennel,  
Horseradish and Pink Peppercorn Cream

## APRICOT SALAD

Grilled Endive and Radicchio, Saffron Poached Apricots, Spiced  
Israeli Couscous Granola, Shaved Parmesan, Cacao Nibs,  
Saffron and Honey Vinaigrette

GF - gluten free

V - vegetarian



## SIDES

### BLACKENED SUMMER SQUASH/CAULIFLOWER

Poblano Pesto

### MOLASSES AND CITRUS GLAZED HEIRLOOM BABY CARROTS

Fennel and Golden Beets

### ROASTED MINI RED AND PURPLE POTATOES

With Corn, Crispy Chorizo, and Scallion

### GRILLED BROCCOLINI

With Spicy Puttanesca Vinaigrette

### RATATOUILLE

Artichoke and Cannellini Beans Fricassee

### MOROCCAN SPICED COUSCOUS

With Sweet Potato, Shallots, Apples, and Carrots

### MISO GLAZED JAPANESE EGGPLANT

Snow Peas, Shiitake Mushrooms, Daikon

### GRILLED VEGETABLES

With Parmigiano/Herb/Garlic Infused Olive Oil

## 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