



**B U F F E T
P A C K A G E
\$ 4 2 / P E R S O N
M I N I M U M O R D E R
O F 8 P E O P L E**

Choice of 2 Main Courses
Additional Main Courses -
\$10/person

Choice of 2 Salads
Additional Salads - \$5/person

Choice of 2 Salads
Additional Salads - \$5/person





MAIN COURSE

Red Wine Braised Beef Short Rib

Garlic and Herbs

Grilled Swordfish

Pistachio and Dill Gremolata

Pan Seared Chicken Supreme

Thyme Riesling Reduction

Aged Striploin Steak

Served Medium, Cowboy Butter

Chicken Milanese

Olive Giardiniera

VEGAN & VEGETARIAN*

Vegetarian Dish

Dill and Mustard Spaetzle, Roasted Cauliflower and Sweet Potato, Pumpkin Seeds, Dried Cranberries

Vegetarian Pasta

Orecchiette, Confit Cherry Tomatoes, Green Zucchini, Peas With Wild Leek Pesto and a Lemon Pecorino Bread Crumb

Vegan Dish

Harissa Roasted Eggplant, Honey Roasted Root Vegetable Hash, Sweet Onion and Fava Bean Puree, Pistachio and Herb Pesto





SALADS

Heritage Mix Greens

Balsamic Vinaigrette

Baby Gem Caesar

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

Heirloom Tomato and Mozzarella

Black Olive Crumble, Basil Purée

ADD-ON SALADS (\$5 / PERSON)

Moroccan Carrot

Red Leaf Lettuce, Spiced Carrots, Grapefruit and Fennel With Red Quinoa, Green Olives, and Beet Molasses Vinaigrette

Spring

Arugula/Frisee/Pea Shoots, Radishes, Cucumber, Asparagus, Pickled Red Onions, Peas, Sunflower Seeds, Rye Croutons and a Green Goddess Vinaigrette

Cobb

Heritage Mix, Smoked Corn, Green Beans, Confit Cherry Tomatoes, Mini Purple Potatoes, Red Onion, Bacon and Egg Vinaigrette

Roasted Squash

Roasted Squash, Radicchio, Celery, Caramelized Shallot Goat Cheese, Walnuts, Persimmon Sage Vinaigrette





S I D E S

Roasted Mini Red and Purple Potatoes

With a Chive, Lemon, Parmesan Béchamel

Grilled Broccolini

With Spicy Puttanesca Vinaigrette

Grilled Vegetables

With Parmigiano/Herb/Garlic Infused Olive Oil

Poached Leeks

With Turnips, Mushrooms, Double Smoked Bacon, Cannellini Beans, and Salsa Verde

Roasted Golden Beets

Radishes, Cauliflower, Asparagus, With an Apple Cider and Pommery Glaze

Char Siu Roasted Vegetables

With Carrots, Daikon, Snow Peas, Pearl Onions, King Oyster Mushrooms

Chafing dish rentals available at an additional cost.

Set up of rentals additional charge.

Delivery charges may apply.

*We are capable of accommodating all dietary restrictions. Please inquire, if you want to learn more

