



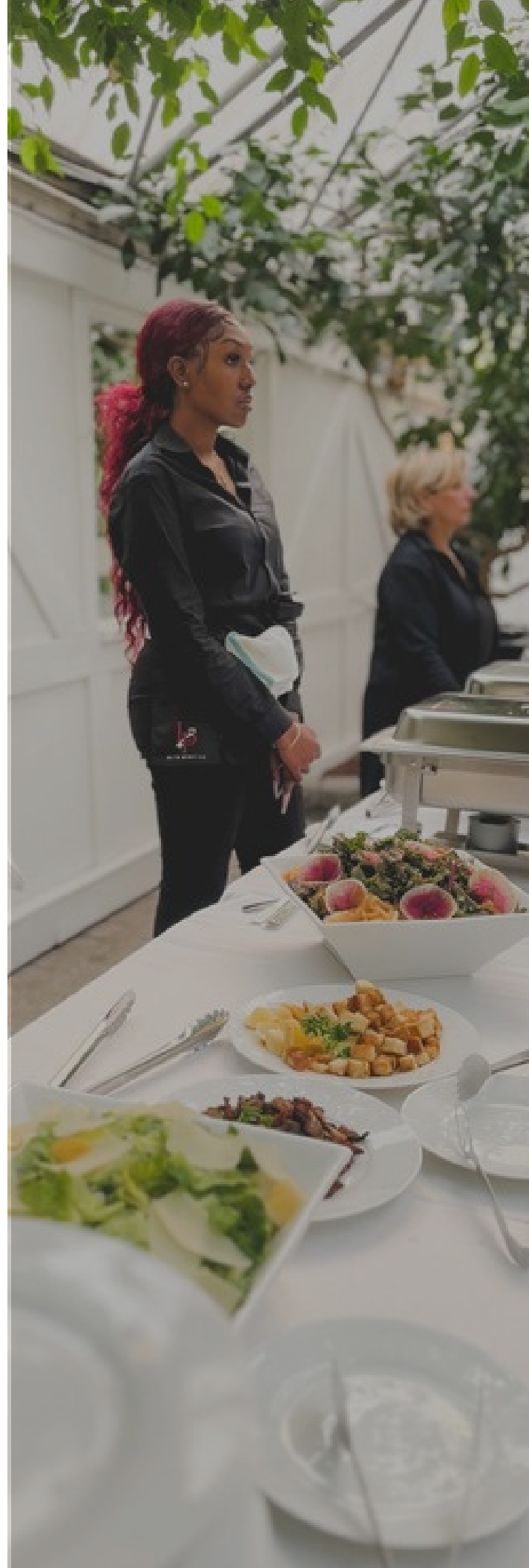
**B U F F E T
P A C K A G E
\$ 5 0 / P E R S O N**

**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 Sides
Additional Sides - \$5/person





MAIN COURSE

Braised Beef Short Rib

Red Wine Demi

Aged Striploin Steak

Served Medium, Cowboy Butter

Chicken Supreme

Roast Chicken Demi

Chicken Milanese

Lemon Basil Butter, Confit Cherry Tomatoes

Grilled Swordfish

Pine Nut Scallion Gremolata

VEGAN & VEGETARIAN *

Spaetzle

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

Roasted Savoy Cabbage (VG)

Corn and Saffron Cream, Zucchini, Tomato and Couscous Hash, Crispy Cabbage, Chili Oil





P A S T A S

Penne

Pomodoro, Parmigiano Reggiano

Rigatoni

Choice Of Alla Vodka Or Bolognese Sauce

Sausage and Rapini Orecchiette

Chili Lemon Oil

Mushroom Casarecce

Roasted Mushrooms and Shallots, Arugula,
Truffle Ricotta, Herb Pangrattato, Walnut
and Garlic Cream

Vegetarian Orecchiette

Calabrian Chili and Carrot Butter, Roasted Zucchini
and Eggplant, Confit Cherry Tomatoes, Black
Olives, Charred Scallion Pesto, Fennel Straws





SALADS

Heritage Salad

Heritage Mix, Tomato, Carrot, Cucumber, Shallot And Herb Vinaigrette

Caesar Salad

Romaine, FIM House Bacon, Croutons, Caesar Dressing

Heirloom Tomato & Mozzarella

Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Basil, Red Wine Vinaigrette

Summer Salad

Heritage Mix, Artichokes, Pickled Zucchini, Confit Cherry Tomatoes, Corn, Piquillo Peppers, Crispy Leeks, Beer Nuts, Chimichurri Rojo

Grapefruit & Feta Salad

Heritage Mix, Grapefruit Segments, Feta Cheese, Pickled Fennel, Shaved Radishes And Cucumber, Poppyseed Tarragon Vinaigrette

Grilled Peach Salad

Spinach, Grilled Peaches, Pickled Honeydew, Prosciutto, Fresh Mozzarella, Sesame Pistachio Crisps, Basil Chili Vinaigrette

Tomatillo & Corn Salad

Romaine, Grilled Tomatillos, Corn, Hearts Of Palm, Pickled Purple Cauliflower, Crispy Halloumi, Pepitas, Sumac Pomegranate Vinaigrette





S I D E S

Roasted Mini Red and Purple Potatoes

With Pommery and Scallion Pesto

Grilled Broccolini

With Spicy Puttanesca Vinaigrette

Grilled Vegetables

With Parmigiano/Herb/Garlic Infused Olive Oil

Roasted Broccoli, Cauliflower, and Tomatoes

•With Gruyere Mornay and BLT Bread Crumb

Roasted Summer Squash, Bell Peppers, and Corn Ribs

Pepperoncini Caper Salsa

Sumac And Citrus Roasted Carrots And Parsnips

With Pickled Chilies and Pistachios

Roasted Brussels Sprouts, Broccoli, Mustard Braised Cannelini Beans, Green Peas, Fennel, Lemon Ricotta

With Toasted Pine Nuts

Chafing dish rentals available at an additional cost. Set up of rentals additional charge. Delivery charges may apply.

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

