



SALADS

Black Peppercorn Caesar Salad

With romaine lettuce, focaccia garlic crouton, diced tomato and shredded parmesan cheese

Pear and Roasted Walnut Salad

With baby mixed greens, endive, watercress, fresh pears, goat or gorgonzola cheese, and walnuts in a soy, honey, balsamic dressing

Salad of Baby Greens

With tomatoes, cucumbers, shredded carrots in a champagne vinaigrette

Harvest Salad

Mixed baby greens with dried cherries, crumbled goat cheese, poached apples, and maple pecans in a raspberry vinaigrette

Festive Latin Chopped Salad

Red chili & cumin shredded chicken with romaine, crispy tortillas, cucumber, cilantro, red onions, diced tomatoes, diced avocado, and chipotle almonds with a citrus vinaigrette

Italian Chopped Salad

Shredded romaine with diced red peppers, cucumbers, tomatoes, black olives, green olives, shredded asiago cheese, toasted pine nuts, and focaccia croutons in a traditional red wine Italian vinaigrette

Spanish Arugula Salad

Arugula, red delicious apple slices, shaved Manchego, shallots, & caramelized walnuts in a fig balsamic walnut oil vinaigrette

BREAD BASKET

Artisan Dinner Rolls

Choice of the following, minimum one dozen per flavor:
White French Chapeau, Caraway Rye, Pumpernickel, Walnut Curreant, Challah Knot, Cracked Wheat, Multi-Grain

French Baguettes

Plain or seeded

Plain Butter Rosettes or Slices

Chef Fredy's Buffet Menu



Fredy Hernandez

Executive Chef and Caterer

400 N. Noble Street

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BUFFET ENTREES

Apricot Stuffed Pork Loin

With fresh apple and ginger chutney

Winter Pork Tenderloin

With a port wine sauce

Grilled Whole Beef Tenderloin

With five peppercorn blend crust, carved tableside served with two sauces, caramelized red onion and horseradish cream and two dozen mini rolls

Chimichurri Beef Wellington

Whole beef tenderloin, basted with a flavorful, traditional Argentinean parsley and garlic sauce and encrusted in a puff pastry, carved tableside

Mediterranean Roasted Turkey Breast

Stuffed with spinach, wild rice, and asiago cheese served with a natural jus

Latin Grilled Turkey Breast

Seasoned with annatto and cumin and served with sweet pepper, corn, and avocado relish

Chicken Criollo

Free-range chicken breast, marinated in cilantro, garlic and cumin served with achiote broth

Stuffed Chicken Breast

Free range breast stuffed with tarragon accented rice in Madeira wine and mushroom reduction

Spinach Stuffed Flounder Roll

With white wine, shallots, & lemon sauce

Honey Soy Salmon

Salmon fillet grilled with a honey soy glaze

Penne Pasta with Shrimp

Penne pasta with five jumbo shrimp in a spicy tomato basil sauce

Tortellini Rose

Cheese tortellini tossed in a Rose sauce with peas, sundried tomatoes, and mushrooms

SIDE DISHES

Many dishes necessitate rental of chafing dishes at additional cost

Mashed Potatoes

Plain or with choice of seasonings: olive oil and garlic, horseradish, or sour cream



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Mashed Potato Bar

White and sweet potatoes with roasted garlic, blue cheese, green onions, horseradish, cheddar cheese and crispy crumbled bacon

Spanish Saffron Rice

Smokey Wild Rice Medley

Flavored with smoked applewood bacon, mini diced vegetables and dried cranberries

Steamed Couscous and Diced Vegetables

Grilled and Roasted Seasonal Vegetable Platter

With piquillo pepper alioli, served cold or hot

Haricot Verts

French green beans steamed and seasoned

Green Beans Almondine

Regular green beans with sliced almonds in a butter sauce

Honey Glazed Carrots

Roasted Root Vegetable Hash

Cubes of boniato, yuca, sweet potato, and white potato, roasted with red onions and roasted garlic

Steamed Asparagus

With a creamy lemon dill sauce



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RENTALS

Many dishes necessitate rental of chafing dishes at an additional cost.

Necessity of chafing dish rentals depends on amount of people being served at the event, the duration of the buffet, and the type of presentation required.

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