

BUFFET SELECTIONS
SPRING/SUMMER

(We kindly request a 25-person minimum on all menus.)

The following sample menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to reheat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. We will provide complete heating instructions for your convenience. Disposable serving ware included. Disposable plates, napkins, flatware & cups are available for a nominal fee.

A Delivery, Service, Gratuities charges will apply.

We use only high-quality products, all natural, organic, antibiotic free, cage free. And to maintain a higher quality of our foods, all ingredients and food supplies are personally sourced by our Chef.

All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.

(V) Vegetarian • (VV) Vegan • (GF) Gluten-Free • (DF) Dairy-Free

KEEP AUSTIN WEIRD

Texas Smoked Shrimp over Cheesy Grits

Root Beer Ribs (DF)

Farmers Market Chopped Vegetable Salad (VV, GF, DF)

A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne Chervil Vinaigrette

Shaved Brussels Sprouts Slaw (V, GF)

Garlic Cheese Bread (V)

\$35.00 per Guest

ALL VEGGIE, ALL GOOD

Pasta Primavera (VV, DF)

Fresh Spring Vegetables lighting steamed & tossed with Penne Pasta in our Zesty Marinara Sauce

Quinoa & Cheese Stuffed Eggplant Steak with Red Pepper Coulis (V, GF)



Since 1993

Chilled Cucumber Soup (V, GF)

Chickpea Salad with Carrots & Dill (VV, GF)

Curly Endive & Frisee Salad (V, GF)
with Blackberries, Sunflower Seeds,
Goat Cheese & White Balsamic Vinaigrette

\$35.00 Per Guest

EATALY

Fresh Mozzarella & Basil Stuffed Frenched Breast
of Chicken with Bruschetta Topping (GF)

Artichoke Arugula Pesto Orecchiette with Peas (V)

Carrot Coins, Zucchini & Yellow Squash
tossed with Lemon Thyme Butter (V, GF)

Simple Garden Salad (VV, GF, DF)
Iceberg & Romaine Lettuces tossed with
Tomato Wedges, Fresh Sliced Cucumbers,
Shredded Carrot & Red Cabbage
served with choice of Ranch Dressing (V) or
Balsamic Vinaigrette (VV, GF, DF)

Herbed Focaccia (V, DF)
with Olive Oil & Grated Parmesan

\$35.00 per Guest

MMM...

Sous Vide Pork Tenderloin with Charred Lemon Blueberry Gastrique (GF)

Boneless Chicken Breasts with Leek, Shallot & Carrot
in a Riesling Cream Sauce

Parslied Red Skin Potatoes (V, GF)

Apricot Glazed Brussels Sprouts (VV, GF, DF)

Spinach Salad (V, GF)

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019
2020



Since 1993

with Caramelized Onion, Crumbled Bleu Cheese,
Sliced Strawberries, Candied Walnuts & Poppysseed Dressing
\$38.00 per Guest

CAMPO E RUSCELLO

Italian Stuffed Flank Steak Board
Spinach, Red Pepper,
Pesto, Pomodoraccio Tomatoes

Salmon en Papillote (GF, DF)
Leeks, Carrots, White Wine, Tarragon

Fingerling Potato Salad (VV, GF, DF)
Capers, Shallots, Chervil Vinaigrette

Beet Salad (V, GF)
Beets, Strawberries, Scallions, Goat Cheese

Olive Bread (V) with Olive Oil & Herbed Butter

\$45.00 per Guest

CUBANO MAMBO

Mojo Pork Enchiladas with Queso Fresco (GF)

Cuban Spiced Chicken Stew (GF, DF)
Peppers, Potatoes, Tomatoes, White Wine

Chorizo Plantain Rice (GF)

Mojito Grilled Fruit Salad (VV, GF, DF)

Chipotle Lime Corn Chips (VV, GF, DF)
with Grilled Pineapple Salsa & Sweet Heat
Guacamole

\$40.00 per Guest

SEOUL FOOD

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Since 1993

Chili Lime Salmon (GF)
Honey, Garlic, Cumin

Korean BBQ Ribs (DF)

Chinese Shrunken Green Beans (VV, DF)
Stir Fried

Whole Wheat Linguini Pasta Salad (V, DF)
with Bean Sprouts, Pea Pods, Carrot, Rice Wine Vinaigrette

Kale Salad (V, DF)
with Spinach, Shiitake, Water Chestnuts, Toasted Cashews,
Mandarin Oranges & Black Sesame Miso Vinaigrette

\$45.00 per Guest

Additional fee applies, visit our [Terms & Conditions](#) for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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