

FOODMATTERS

1632 York Avenue, New York, NY 10028 P. (212) 427-2818 F. (212) 831-5879 www.WhenFoodMatters.com

Spring-Summer Buffet Dinner

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Client Choice of Ten)

Spring Baby Lamb Chop with Dijon, Panko and Rosemary
Beef Tartar on Crostini with Shaved Parmesan
Jumbo Lump Crab Meat in English Cucumber Cup
Skewered Shrimp Grilled in a Grand Marnier Glaze
Maryland Mini Crab Cakes with Tartar Sauce
Beef Carpaccio in Radicchio Cups

Chicken Satay with a Sesame Peanut Dipping Sauce
Tuna Tartar on a Wonton Crisp
Bacon Wrapped Asparagus
Oven Roasted Pork Spring Roll with Spiced Pineapple Puree
Bourbon Glazed Chicken Lollipop with Clementine Compote
Main Lobster Tempura with a Sweet Teriyaki Glaze

Chicken Spedini Wrapped in Parma Ham Served with Sage Lemon Oil
Wild Mushroom & Truffle Risotto Flowers
Sweet Chili Chunky Dip © on Endive Petals
Sliced Tenderloin and Watercress on Brioche
Steamed Vegetable Shu Mai served with Hoisin Sauce
Moroccan Spiced Triangles
Crispy Thai Coconut Chicken with Zesty Dipping Sauce
Bite Sized Spinach Quiche
Endive with Pesto Encrusted Goat Cheese

GRAND CRUDITÉ STATION

Garden Assortment of Vegetables with Seasonal Dip,
Homemade Hummus, Tahini Sauce,
Imported and Domestic Cheeses,
Warm Spinach and Artichoke Dip, Warm Pita Wedges,
Ripe Fruit and Berries
Lavishly Tiered and Decorated

SUSHI STATION

Sushi Delicacies Including Fresh Tuna, Vegetable Rolls, Asparagus Rolls, California Rolls, Japanese Yellowtail,
Fresh & Smoked Salmon, Shrimp Rolls, Sashimi, Salmon Roe & Spicy Tuna Rolls
Specialty Rolls Include the Following:
Cucumber Wrapped Spicy Tuna Roll, Dragon Roll, Sweet Potato Roll

CARVING STATION

Staffed by One of Our Uniformed Professional Chefs
(Client Choice of One)
Roasted Turkey Breast, Beef Tenderloin, Prime Rib, Glazed Ham
Carved to Order
Accompanied with Homemade Bread
**Additional Stations Available For Purchase*

BUFFET DINNER

First Course

(Client Choice of One)

Chopped Spinach Salad with Crispy Bacon, Almond Slices and Hard Boiled Eggs in a Vinaigrette
Caesar Salad with Hand Torn Croutons and Parmigiano-Reggiano
Strawberry and Feta Salad with Raspberry Vinaigrette

Entree

Fish

(Client Choice of One)

Wild Alaskan Halibut in a Pinot Noir Buerre Blanc Sauce
Panko Crusted Chilean Sea Bass with a Lemon Buerre Blanc
Baked Salmon in a Lemon, Butter Caper Cream Sauce
Asian Marinated Mahi Mahi in a Citrus Sauce

Meat

(Client Choice of One)

Filet Mignon with Au Jus Offered with Two Jumbo Shrimp and a Scallop
Baby Lamb Chop with a Mint Hollandaise Glaze
Sirloin of Beef, Green Peppercorn Sauce and Au Jus
Loin of Pork with a Spiced Maple Glaze Butterscotch Sauce

Poultry

Chicken Breast on Bed of Sautéed Spinach and Mushrooms
Stuffed Chicken Medallion with Bacon Lardoons, Swiss Chard and Pine Nuts in a Pinot Noir Sauce
Grilled Chicken in a Citrus Marinade with a Mango and Ginger Relish

*****Vegetarian Alternative Entree Available Upon Request*****

Grilled Vegetable Napoleon with Moroccan Couscous or Wild Mushroom Risotto
Wild Mushroom and Herb Ravioli in a Creamy Alfredo Sauce
Pasta Penne with Chunky Dips © Basil Pesto Sauce
Mu Shu Vegetables Seasoned with Fresh Ginger, Garlic and Soy Sauce
Wild Mushroom Risotto with Leeks and a Roasted Red Pepper Coulis

Entrée Selection Accompanied By:

Herbed Mashed Potatoes or Green Market Vegetables

DESSERT

(Client Choice of one)

Butler Passed Chocolate Covered Strawberries
Mini Tiramisu with a Chocolate Sauce
Crème Brulee with Fresh Berries
Black Chocolate Mousse Cake with Scoop of Vanilla Ice Cream
White Chocolate Cheese Cake with Chocolate a Syrup Drizzle
Coffee and Tea

All Inclusive

One Price Per Person

Based on Minimum and Availability

Call for A Customized Proposal Today! 212-427-2818

This is only a suggested menu; we look forward to serving you.