Hot Buffets

David Alan CATERERS

Hot Buffets

Includes: Bread and Rolls with Butter • Assorted Gourmet Cookie Platter • Fresh Fruit Medley • Assorted Soda, Bottled Water & Iced Tea • Paper Goods and Set up for Buffet • Wire Racks and Sternos

CHICKEN

CHICKEN FRANCESE | $19.00 per person
Sautéed in a white wine, lemon and butter sauce

CHICKEN MARSALA | $19.00 per person
Sautéed in a classic marsala wine sauce with fresh mushrooms

CHICKEN BALSAMICO | $19.00 per person
Roasted peppers and frizzled onions

STUFFED BREAST OF CHICKEN | $20.00 per person
Choice of: eggplant and mozzarella, spinach and goat cheese or mozzarella and sun-dried tomatoes

CHICKEN ROULADE | $20.00 per person
Stuffed with carrot, asparagus and red peppers to show the color when sliced on the bias

MOROCCAN CHICKEN | $19.00 per person
Braised chicken with a lively blend of lemon and Moroccan spices

CHICKEN CASSOULET | $21.00 per person
Pan-roasted with bacon, sausage, beans and thyme

LEMON GARLIC CHICKEN | $18.00 per person
Sautéed in olive oil with garlic and herbs

CHICKEN OREGANATA | $20.00 per person
Baked with seasoned breadcrumbs

BEEF

BALSAMIC SKIRT STEAK | $25.00 per person
Served with sautéed onions

FILET MIGNON | $29.00 per person
Served with a shiitake mushroom sauce

GRILLED SKIRT STEAK | $25.00 per person
With chimichurri flavor

FLANK STEAK ROULADE | $25.00 per person
Stuffed with spinach, roasted peppers and feta

BEEF BRISKET | $25.00 per person
With roasted root vegetables

CHIPOTLE-RUBBED FLANK STEAK | $25.00 per person
Served with pico de gallo

UPGRADE YOUR DESSERTS!
Add Brownies | $1.50 per person • Add Dessert Bars | $2.50 per person • Add Pastries | $2.50 per person • Add Chocolate-Covered Fruits | $3.00 per person

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SEAFOOD

SESAME CRUSTED SALMON | $24.00 per person
Wasabi crème drizzle

POACHED SALMON | $24.00 per person
Served with a cucumber dill sauce

HERB CRUSTED SALMON | $25.00 per person
Baked with an herb crust

SALMON EN CROUTE | $26.00 per person
Stuffed with spinach and goat cheese

JUMBO SHRIMP FRANCESE | $23.00 per person
Sautéed in a white wine, lemon and butter sauce

MEDITERRANEAN SHRIMP | $23.00 per person
Chargrilled with sautéed tomato, garlic, zucchini and fresh herbs

MISO GLAZED CHILEAN SEA BASS | $30.00 per person
With a citrus soy butter

ACCOMPANIMENTS (CHOOSE 1)

- Herbed Rice Pilaf
- Wild Rice Medley
- Penne alla Vodka with Fresh Peas
- Cheese Tortellini with Pesto
- Angel Hair with Plum Tomatoes
- Rigatoni with Sun-dried Tomatoes
- Orzo with Julienne Vegetables
- Farfalle Primavera with Vegetables
- Rosemary Fingerling Potatoes
- Candied Sweet Potatoes
- Whipped Garlic Mashed Potatoes
- Sautéed Broccoli and Garlic
- Couscous with Mushroom
- Green Beans Almondine
- Creamed Spinach
- Grilled Vegetables

SALADS (CHOOSE 1)

CAESAR Shaved Parmesan and home baked croutons

MESCLUN Fresh seasonal vegetables

SPINACH Hard-boiled egg, sliced mushrooms and bacon bits

TOSSED Cucumber, tomato and shredded carrots

FANCY MESCLUN SALAD Mesclun greens, sun-dried cranberries, mandarin oranges, candied pecans and crumbled blue cheese (+ $2.00 per person)

UPGRADE YOUR BEVERAGES!
Add Assorted Diet and Regular Snapple | $2.95 per person