



OFFSITE BUFFET MENU OPTIONS

A Catered Affair specializes in custom menus for events, including specialty or ethnic cuisines. Listed below are a few sample menus for buffet style meals. Please call us for more information and pricing.

Single Buffet Menu Sample

Spring Greens & Dried Fruit Salad

*Assorted spring greens, dried pears, apricots, cherries,
cranberries and macadamia nuts
Tossed with raspberry vinaigrette*

Filet of Beef with Blackberry Cognac Sauce

Grilled sliced filet of beef with Cognac Sauce and blackberry garnish

Chicken Marbella

Marinated Chicken Breast baked with brown sugar, capers, oregano and prunes

Slow-Roasted Roma Tomatoes, Hearts of Palm and Artichoke Hearts

Touched with balsamic syrup

Steamed Rice with Italian Parsley

Assorted Baguettes & Butter

Focaccia, Ciabatta, Pane Oliva, Sourdough and Wine Wheat Walnut Baguettes

Coffee Service

*French roast and decaf coffee
Served with shaved chocolate, cinnamon sugar, and Chantilly cream*



Multiple Buffet Menu Sample

California Fresh Station

Fresh Tropical Fruit Display

Cascading strawberries with clusters of grapes, kiwi, papaya, pineapple & juicy melons

Mediterranean Orzo Salad

Orzo pasta, scallions, kalamata olives and marinated pearl onions tossed with balsamic vinegar and sun-dried tomato pesto garnished with feta cheese

Insalata Mista

*Baby spring greens tossed with red and yellow pear tomatoes, toasted walnuts, and goat cheese
Finished with Chenin Blanc Vinaigrette*

Italian Station

Lemon Pepper Penne Pasta

Tossed with sun-dried tomatoes, broccoli, and fresh garlic in a light rosemary cream sauce

Antipasto Platter

*Roasted red and yellow bell peppers, assorted olives, pepperocini, Toscana salami, provolone cheese,
artichoke hearts and marinated mushrooms*

Herbed Focaccia Bread & Garlic Breadsticks

Served with extra virgin olive oil

Carvery Station

Prime Rib of Beef

*Marinated in red wine and fresh herbs, roasted and chef-carved
Served with caramelized onion, horseradish and sour cream*

Main Station

Chicken Picatta

Lightly sautéed chicken breast topped with a delicate lemon-caper sauce

Fresh Asparagus with Beurre Blanc

Leek, Gruyere and Potato Gratin

Assorted Rolls & Butter

Coffee Station

French roast and decaf coffee

Served with shaved chocolate, cinnamon sugar and Chantilly cream

In addition to menus, we are happy to provide beverage service, rental equipment, entertainment, décor, staffing or any other service you may require for your event!

Call (408) 727-6480 for more information