

MENU

BUFFET DINNER



All Spice

CATERING & EVENTS

SALADS

Mixed Green Salad

Local Field Greens, Carrot, Beets, Cucumber, Cherry Tomato, Spiced Nuts with House & Balsamic Vinaigrette

Greek Salad

Oregano marinated Tomato, Cucumber and Olives with Feta Cheese Crumble

Caesar Salad

Crisp Lettuce Hearts with "House Parmesan" Dressing, Crotons and shredded Reggiano Cheese

Black Bean & Roasted Corn

Diced Tomato, Red Onion, Bell Peppers, Avocado (based on availability), Cilantro Lime Vinaigrette

Tomato & Cucumber Salad

Vine Ripened Roma Tomatoes & Seeded Cucumber with Herbs, Balsamic & Extra Virgin Olive Oil

Orzo & Roasted Vegetable

Herbed Orzo Pasta with Roasted Market Vegetables and Basil Pesto

Oriental Pulled Chicken Salad

Sweet Soy and Ginger Marinated Noodles with Beans Sprouts, Carrot, Celery, Cabbage, Peanuts and Green Onion

Whole Grain Salad

Quinoa, Farro & Barley with Chick Pea, Lentils, Golden Raisins and Herb Vinaigrette

Caprese

Fresh Mozzarella with sliced Steak Tomatoes, Extra Virgin Olive Oil & Aged Balsamic Vinegar

Red Potato Salad

New Red Bliss Potatoes with Grain Mustard Dressing, Roasted Pepper and Green Beans

ENTRÉES

Chicken Parmesan

Parmesan crusted Chicken Breast with roasted tomato sauce and Fresh basil

Lemon & Rosemary Chicken

Whole Roasted Chicken with grilled lemon, rosemary and natural Jus

Chicken Coq Au Vin

Red Wine & Brandy Braised Chicken with Mushroom, Bacon and Onion

Charcoal Beef & Chimichurri

Fire Roasted Beef served with roasted Tomatoes, Onions and sauce Chimichurri

Beef Short Ribs

Slow cooked tender Beef Ribs in Red Wine Au Jus and Roasted Mirepoix

Pork Milanese

Crispy boneless Pork with wilted arugula, lemon, caper and artichoke salad

Rum BBQ Ribs

Sweet & Smokey Baby Back Ribs with Appleton Rum BBQ sauce

Sake Salmon

Asian spiced Salmon with julienne Vegetable and Lemon Rice

Seafood Paella

Saffron spiced Rice with Mussels, Fish, Shrimp, Squid, Scallop and Crayfish

Trout Puttanesca

Pan Seared Trout Fillet in Rich Fish & Tomato Fumet with Capers and Olives

ADD TO YOUR CHOICES

Sautéed Garden Vegetables

Green Bean Almandine

Herb Marinated Roasted Vegetables

Scalloped Potatoes

Creamy Parmesan Polenta

Mashed Potatoes

Herb Roasted Potatoes

Corn Pudding

SOUPS

Cream of Broccoli Soup

Lentil & Vegetable Soup

Lobster Bisque

Chicken Vegetable

Cream Of Roasted Pumpkin

Gazpacho

Cucumber Mint

VEGETARIAN OPTIONS

Roasted Vegetable Napoleon (Vegan)

Charred Tomato Puree, Quinoa and Farro Salad

Spinach and Ricotta Cannelloni

Toasted, Quinoa Salad, Herb Pesto

Roasted Mushroom Risotto

Arugula Salad, Ruby Port Reduction

[See our Dessert Menu Options for your Dessert Choice](#)

We would be more than happy to assist you with pairing menu items to best compliment your special event. At All Spice Catering & Events we are here to serve you, and your business is our highest priority; we are flexible when it comes to our menus. If you wish to add or substitute from one menu to another, please let us know and we will do our best to accommodate your request. Additional cost may apply

*PRICES ARE BASED ON PER PERSON

*MINIMUM OF 25 GUESTS REQUIRED

*PRICES SUBJECT TO CHANGE