

MENU

BUFFET DINNER



All Spice

CATERING & EVENTS

SOUPS

Wild Mushroom Cream \$350.00

Tarragon Cream, Olive Oil

Potato Leek Soup \$300.00

Black Pepper Crème & Smoked Potato Chips

Roasted Corn Soup \$325.00

Sweet Corn Soup with Corn Salad & Basil Crème

Lobster Bisque \$475.00

Brandied Lobster Bisque served with Cognac Vanilla Cream

Cream of Roasted Pumpkin \$300.00

With over proof Rum crème fraiche and Pumpkin seed oil

SALAD

House Salad \$900.00

Field Greens with Kale and Micro Sprouts

Shaved Carrots, Cucumber Ribbons, Tomato, Herbs & Champagne Vinaigrette

Roasted Vegetable Salad \$1050.00

Beet, Carrot, Cauliflower, Apples with Spiced Walnuts

Balsamic Reduction

Beet & Chevre Napoléon \$1300.00

Sacked Roasted Beets with Goat Cheese Mousse

Mesclun Mix Greens, Toasted Nuts, Radish & Tangerine Honey Vinaigrette

Caesar Salad \$1100.00

Hearts of Romaine Parmesan Toast and Roasted Cherry Tomatoes

Creamy Roasted Garlic Dressing

Poached Pear Salad \$1200.00

Port Poached Pear, Spicy Pecans, and Gorgonzola Cheese Crostini

Caramelized Shallot Vinaigrette

ENTRÉES

All Natural Chicken Breast \$2500.00

Boursin Cheese Potato, Green Beans and Baby Carrots

Thyme Scented Chicken Jus

Stuffed Snapper \$2800.00

Local Snapper Fillets stuffed with Crab & Shrimp

Lobster & Bacon Potato Hash, Sweet Corn Cream & Dill Vinaigrette

Pan Roasted Salmon \$2900.00

Toasted Orzo Salad, Summer Vegetable Ratatouille

Parsley and Almond Pesto

Boneless Pork Loin \$3100.00

Sweet Potato Hash, Green Beans with Bacon

Maple Scented Apple Sauce

Char Grilled 6oz Petite Filet Mignon \$4200.00

Truffle Mashed Potatoes, Sautéed Asparagus Spears, Beurre Rouge

Stuffed Shrimp \$3100.00

Tarragon Crab Stuffed Jumbo Shrimp, Angel Hair Carbonara

Spaghetti Squashes & Lobster Cream

Pistachio Crusted Lamb \$4500.00

Pesto Polenta, Eggplant Caponata & Green Beans

DUO ENTRÉES

Herb Roasted Chicken Breast and Stuffed Snapper Fillet \$4400.00

Tomato Chutney, sautéed Market Vegetables, Creamy Potatoes

Lemon Butter Sauce

Pan Roasted Salmon and Chicken Supreme \$4100.00

Warm Lentil, Beans & Quinoa Salad

Micro Sprouts Sun dried Tomato Vinaigrette

Garlic Shrimp Stuffed Trout Fillet & Char Grilled Herb Filet \$5200.00

Dauphinoise Potato, Green Beans

Roasted Carrot Puree

Red Wine Demi

Petite Filet Mignon 4 oz and Crab Stuffed Jumbo Shrimp \$5900.00

Truffle Mashed Potatoes, Sautéed Asparagus Spears,

Champagne Cream

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