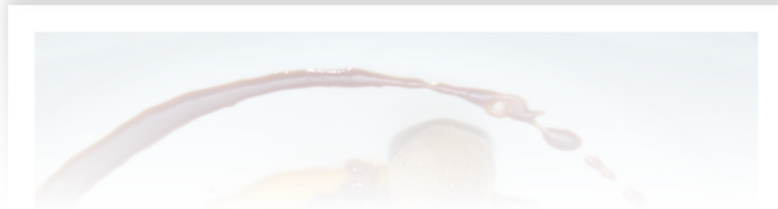


FOOD FIRST EVENTS & CATERING

BUFFET OR FAMILY STYLE MENU
WE PUT THE FOOD FIRST IN ALL OF YOUR EVENTS!



BREAD (supplement)

Assorted Bread Basket | whipped butter
Housebaked Rosemary Focaccia | herb olive oil
Cheddar-Jalapeno Cornbread | whipped honey butter
Parker House Rolls | whipped truffle butter
Garlic Parmesan Breadsticks | garlic-parmesan oil

SALAD

Butter Lettuce & Ombre Berry | butter lettuce, mixed berries, avocado, toasted pistachios, aged balsamic poppy seed dressing
Sugar Snap & Sweet Pea Tendril | sugar snap peas, pea tendrils, green peas, pea shoots, ricotta salata, mint lemon vinaigrette
Asparagus & Crispy Kale | grilled asparagus, crispy kale, purple potatoes, watermelon radish, dill, creamy mustard dressing
Watercress & Ruby Grapefruit | watercress, grapefruit segments, shaved fennel, red onion, pink peppercorn citrus dressing
Arugula & Roasted Rainbow Carrot | baby arugula, roasted heirloom carrots, dukkah spice blend, honey-lemon dressing
Endive & Gorgonzola Dolce | Belgian endive, Gorgonzola dolce, walnut, balsamic poached pear, walnut vinaigrette
Snap Pea & Radish Leaf | sugar snap peas, radish leaves, quinoa, mint-yogurt dressing
Spring Mix & Edible Flower | spring mix, edible flowers, cucumber ribbons, champagne vinaigrette
Roasted Beet & Mâche | roasted baby beets, mâche, goat cheese mousse, crushed pistachio, blood orange dressing
Farro & Radicchio | farro, radicchio, grilled scallions, preserved lemon-tahini dressing
Fava Bean & Shaved Romaine | blanched fava beans, shaved romaine, aged pecorino, fresh mint, zesty lemon dressing
Green Bean & Endives | blanched green beans, frisée, fingerling potatoes, fresh dill, dijon vinaigrette
Romaine & Avocado Citrus | romaine hearts, mixed citrus, sliced avocado, green goddess dressing
Cauliflower & Purple Cabbage | roasted cauliflower, shredded purple cabbage, parsley, turmeric-citrus dressing
Cucumber & Oak Leaf Lettuce | oak leaf lettuce, cucumber, heirloom tomatoes, red onion, sumac dressing

CHICKEN

Tuscan Lemon Chicken | Herb-marinated, charred lemon garnish
Balsamic Glaze Drizzle Chicken | Caramelized shallots, aged balsamic reduction
Tequila Lime Chicken Skewers | Tequila-lime reduction, cilantro dust
Caribbean Jerk Chicken | Pineapple salsa, plantain crisp
Chicken Saltimbocca Medallions | prosciutto wrap, sage beurre blanc
Piri Piri Chicken Thighs | Spicy pepper sauce, lime zest
Chicken Cordon Bleu Roulades | Dijon cream sauce, parsley tuile
Spinach & Ricotta Chicken Roulade | Tomato coulis, micro basil
Saffron Chicken Kebabs | Saffron threads, bell pepper confetti
Coq au Vin | Pearl onions, lardon crisp
Moroccan Chicken Skewers | Apricot couscous, harissa drizzle
Korean BBQ Chicken Wings | Gochujang glaze, sesame tuile
Chicken Parmesan | housemade marinara, pearl mozzarella
Chicken Tikka Masala | Tomato curry emulsion, cilantro oil
Garlic Herb Chicken Confit | Roasted garlic emulsion, confit cherry tomatoes
Teriyaki Chicken | Teriyaki glaze, vegetable julienne

BEEF

Argentinian Churrasco | Grilled flank steak, chimichurri sauce
Peppercorn Steak Au Poivre | Cognac cream sauce, peppercorn crust
Ginger Soy Marinated Skirt Steak | Ginger soy reduction, toasted sesame seeds
Braised Beef Short Rib | confetti, red wine essence
Chili-Rubbed Brisket | Slow-cooked, tender slices with a smoky chili rub



**Mixologist services + craft cocktails
available at additional costs**

Beef Bourguignon | Classic French stew, pearl onions, and button mushrooms
Beef & Broccoli | Oyster glaze, tender stem broccoli, toasted sesame seeds
Mongolian Beef | Sweet and spicy sauce, green onions
Rosemary Garlic Beef Flank Steak Carving Station | charred lemon salsa verde
Balsamic Glazed Tri-Tip Carving Station | Sweet balsamic glaze, roasted pearl onion compote
Roast Beef Carving Station | Garlic rosemary rub, sun-dried tomato jam (supplement)
Herbes de Provence Prime Rib Carving Station | herbes de Provence crust, garlic confit jus (supplement)
Cabernet-Shallot Beef Tenderloin Carving Station | Rich cabernet reduction, crispy fried shallots (supplement)

PORK

Thyme-Infused Pork Chop | Oven-roasted, apple cider brine, spiced apple relish
Blackberry Balsamic Pork Belly | Slow-cooked, blackberry balsamic reduction, micro greens
Honey-Garlic Pork Skewers | Sweet peppers and red onion, toasted sesame seeds
Prosciutto-Wrapped Pork Tenderloin | Herb marinated, fig compote
Char Siu Pork Ribs | Cantonese barbecue sauce, scallions, sesame
Pork Osso Buco | Savory stock braised, gremolata, creamy polenta
Pork Confit | Apple-sauerkraut
Pork Loin Roulade | Spinach, pine nuts, golden raisins, port wine reduction
Cajun Pork Ribs | Bourbon BBQ sauce, crispy onion straw
Pork Medallion | Brandy peppercorn sauce, mushroom cap
BBQ Pork Tenderloin | Peach BBQ sauce, corn salsa
Maple Glazed Ham Carving | Stone ground mustard, pineapple compote
Porchetta Carving Station | Fennel pollen, rosemary jus

FISH

Chili-Lime Mahi Mahi | Mango salsa fresca, coconut lime emulsion
Pecan-Crusted Trout | Apple-celery slaw, cider vinaigrette reduction
Soy-Ginger Glazed Salmon | Edamame bean medley, black sesame garnish
Lemon-Dill Salmon Filets | Cucumber ribbon salad, whipped dill crème fraîche
Maple-Glazed Arctic Char | Pecan crumble topping, maple reduction
Shrimp Skewers al Ajillo | Parsley gremolata, lemon oil drizzle
Grilled Octopus & Chorizo Toss | Smoked paprika oil, herbed baby potatoes
Roasted Snapper Provençale | Heirloom tomato-olive caponata, basil essence
Mediterranean Branzino | Brown butter caper sauce, grilled lemon halos
Miso-Glazed Pacific Cod | Julienne daikon radish, wasabi pea dust
Tandoori-Spiced Tuna Loin | Minted cucumber raita, crispy chickpea veil (supplement)
Saffron-Infused Halibut | Confit tomato concasse, Kalamata olive tapenade (supplement)
Grilled Lobster Tail | Champagne butter sauce, chervil and gold leaf garnish (supplement)
Citrus-Herb Chilean Sea Bass | Fennel citrus salad, herbed citrus vinaigrette (supplement)
Blackened Swordfish Steaks | Avocado crema, pickled red onion escabeche (supplement)
Seared Scallops with Caviar | Chive-infused beurre blanc, caviar topping (supplement)

PASTA

Spaghetti Aglio e Olio | Smoked garlic confit, chili threads, toasted breadcrumbs, micro basil
Classic Basil Pesto Spaghetti | Toasted pine nuts, grated Parmesan, sun-dried tomatoes, fresh basil leaves.
Creamy Four-Cheese Penne | mozzarella, fontina, gorgonzola, and Parmesan, with a touch of nutmeg and crispy sage.
Whole Wheat Fusilli Verde | Basil-spinach pesto, roasted pine nuts, blistered heirloom tomatoes, burrata, balsamic reduction
Ricotta Cavatelli | Wild mushroom trio, truffle zest, sage brown butter, shaved pecorino
Rainbow Carrot Pappardelle | Carrot ribbons, hazelnut gremolata, roasted cipollini onions, thyme-infused carrot purée

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Garlic Butter Shrimp Linguine | Sautéed shrimp, lemon zest, parsley, chili flakes, extra-virgin olive oil
Bolognese Fusilli | Slow-cooked beef and tomato sauce, fresh oregano, grated pecorino cheese
Grilled Chicken Penne | Artichoke hearts, sun-dried tomatoes, roasted garlic Alfredo sauce, aged Parmigiano-Reggiano
Chianti Braised Beef Tagliatelle | Rosemary, porcini mushrooms, caramelized pearl onions, Parmesan air
Crispy Pancetta Rigatoni | Roasted brussels sprouts, butternut squash, sage cream sauce, toasted pumpkin seeds
Spicy Calabrese Sausage Orecchiette | Rapini, roasted red peppers, chili flakes, smoked mozzarella fonduta

VEGETABLES & GRAINS

Potato Lyonnaise | Sliced potatoes, caramelized onions, parsley chiffonade
Garlic Roasted New Potatoes | Olive oil, fleur de sel, fresh parsley gremolata
Crispy Smashed Potatoes | Sea salt, rosemary, extra virgin olive oil infusion
Thyme-Roasted Sweet Potatoes | Maple glaze & toasted pecans
Charred Broccolini | Lemon zest, chili flakes, shaved Parmesan
Balsamic Glazed Brussels Sprouts | Crispy bacon, shallots, apple cider reduction
Grilled Zucchini Planks | Lemon herb marinade, crumbled feta, toasted almonds
Sesame-Ginger Glazed Carrots | Toasted sesame seeds, scallions
Roasted Beets with Feta | Orange segments, microgreens, pistachio dust
Garlic Butter Roasted Mushrooms | Parsley, white wine, garlic chips
Sweet Corn Pudding | Chive butter, crispy shallots
Spring Pea & Mint Succotash | Charred red onion, lemon butter
Creamy Spinach Gratin | Nutmeg béchamel, panko crust
Citrus Glazed Rainbow Carrots | Honey, thyme, orange zest
Ratatouille Confit Byaldi | Thinly sliced summer vegetables, tomato sauce
Grilled Asparagus | Balsamic glaze, shaved Parmesan
Creamy Parmesan Farro | Simmered with chicken stock, finished with cream and Parmesan, garnished with chives
Caramelized Onion and Mushroom Barley | Sautéed cremini mushrooms, caramelized onions, thyme, enriched with beef broth
Saffron Infused Couscous | Saffron threads, roasted red peppers, charred onions, chickpeas, preserved lemon
Lemon Herb Quinoa | Cooked in vegetable broth, tossed with fresh herbs, lemon zest, and a touch of extra virgin olive oil
Wild Mushroom & Truffle Risotto | assorted wild mushrooms, white truffle, garnished with shaved Parmigiano-Reggiano
Coconut Ginger Rice | Fragrant jasmine rice, simmered in coconut milk, ginger strips, lemongrass, chiffonade of cilantro.
Herb & Pomegranate Rice Pilaf | basmati rice, fresh dill, parsley, ruby pomegranate seeds, and toasted pine nuts



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BITE-SIZED DESSERTS

Lemon Bars | Tart lemon curd, buttery shortbread crust, dusted with powdered sugar
Chocolate Mousse Cups | Rich dark chocolate, airy whipped cream, chocolate pearls
Fruit Skewers | Seasonal fruits, honey-lavender drizzle, mint chiffonade
Chocolate Dipped Madeleines | Soft French cakes, bittersweet chocolate dip, sea salt
Blueberry Cheesecake Bites | Creamy filling, blueberry compote, graham cracker crust
Mini Carrot Cake | Spiced cake, cream cheese frosting, pecan dust
Baklava Bites | Crispy phyllo, spiced nuts, orange blossom syrup
Mini Eclairs | Light choux pastry, vanilla bean cream, rich chocolate topping
Pear Frangipane Tarts | Almond frangipane, sliced pear, almond slivers
Mini Tiramisu Cups | Mascarpone blend, espresso-dipped ladyfingers, dusted with fine cocoa
Mini Scones | Buttery scones, clotted cream, homemade strawberry preserve
Mini Pineapple Upside-Down Cakes | Caramelized pineapple, cherry, fluffy cake
Fig & Honey Phyllo Cups | Whipped mascarpone, fig slices, honey drizzle
Mini Raspberry Mousse Tarts | Crisp tart, vibrant raspberry mousse, fresh berry
Pistachio and Rose Water Bites | Pistachio cake, rose icing, pistachio pieces
Salted Caramel Blondie Bites | Chewy blondie, salted caramel, fleur de sel
Earl Grey Tea Cakes | Earl Grey infusion, lemon glaze, crushed tea leaves
Coconut Lime Cake Bites | Coconut cake, lime frosting, lime zest
Blood Orange Panna Cotta | Creamy panna cotta, blood orange jelly, mint sprig
Berry Tartlets with Lemon Cream | Buttery tart shell, lemon cream, berry
Triple Chocolate Mini Bundt Cakes | Dark, milk, and white chocolate cake, chocolate ganache, chocolate crumb
Blackberry Lime Bars | Zesty lime base, blackberry puree, dusted with powdered sugar
Chocolate Hazelnut Mousse Bites | Velvety hazelnut mousse, chocolate cup, toasted hazelnut garnish
Mango Panna Cotta | Silken mango panna cotta, passionfruit coulis, coconut flakes
Chai-Spiced Mini Cheesecakes | Spiced cheesecake, gingersnap crust, whipped cinnamon cream
Strawberry Shortcake Cups | Sponge cake, macerated strawberries, vanilla bean whipped cream
Key Lime Mousse Bites | Key lime mousse, graham cracker base, lime zest swirl
White Chocolate Raspberry Blondies | White chocolate-studded blondies, raspberry swirls, white chocolate drizzle





**Mixologist services + craft cocktails
available at additional costs**

BUFFET PACKAGE A

starting at \$65 pp depending on selection (minimum order 25 guests)

CHOICE OF:

Main Buffet

- 1 protein
- 1 salad
- 1 pasta, vegetable or grain
- 1 dessert or additional salad

BUFFET PACKAGE B

starting at \$100 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 3 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)

Main Buffet

- 2 proteins
- 1 salad
- 2 pasta, vegetable or grain
- 1 dessert or additional salad

BUFFET PACKAGE C

starting at \$135 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 4 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)
- mezze platter (upgrade to different station for supplemental fee)

Main Buffet

- 3 proteins
- 2 salad
- 2 pasta, vegetable or grain
- 1 dessert or additional salad

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BUFFET PACKAGE D

starting at \$170 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 5 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station or Chilled Seafood Bar

Main Buffet

- 3 proteins
- 2 salad
- 2 pasta, vegetable or grain
- 1 dessert or additional salad

BUFFET PACKAGE E

starting at \$200 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 6 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station with a live chef making sushi or Chilled Seafood Bar
- Choice of mezze platter or cheese and charcuterie spread (or upgrade to any other station for supplemental fee)

Main Buffet

- 3 proteins
- 2 salad
- 2 pasta, vegetable or grain
- 3 desserts or late night bites (choose 3 hors d'oeuvres)

BUFFET PACKAGE F

starting at \$200+ pp depending on selection (minimum order 25 guests)

CUSTOM

*please note the estimated prices are for a party of 200+ guests

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