

# ESCAPE THE ORDINARY



## BY FORMAGGIO GRILL

BUFFET CATERING SERVICES  
STARTING AT 55.00 PER GUEST



### SALADS

#### CHOPPED GREEK

*Tomatoes, Cucumbers, Tri-Color Bells, Sweet Red Onions with Oregano & Goat Cheese*

#### CAESAR

*Crisp Romaine Tossed with Croutons, Parmesan & Homemade Caesar Dressing*



### APPETIZERS

#### CAJUN GRILLED SHRIMP

*Spicy Remoulade & Cherry Tomato*

#### TUSCAN BRUSCHETTA

*Tomatoes, Kalamata Olives, Capers*

#### ROASTED GARLIC HUMMUS

*Toasted Baguettes & Cucumber Medallions*



### ENTREES

#### GRILLED ALASKAN KING SALMON

*Lemon Caper Glaze*

#### CHICKEN GARLIC CREAM

*Grilled Mushrooms & Bowtie Pasta*

#### KIAWE SMOKED PRIME RIB ROLLS

*Horse Radish Cream*



### SIDES

#### GRILLED VEGGIE ANTIPASTO

#### BROCCO-MASH POTATOES



## CUSTOMIZE BUFFET SOUP & SALADS

### HOUSE

*Mesclun Greens, Sun-Dried Tomatoes, Candied Walnuts,  
Goat Cheese with 18 Year Old Balsamic Vinaigrette*

### CAESAR

*Crisp Romaine Tossed with Croutons, Parmesan & Homemade Caesar Dressing*

### CHOPPED GREEK

*Chopped Tomatoes, Bell Peppers, Onions, Cucumbers  
Tossed in Balsamic Vinaigrette Topped with Goat Cheese*

### CAPRESE

*Fresh Mozzarella, Vine Ripe Red & Yellow Tomatoes,  
Pesto & Balsamic Vinaigrette*

### WATERMELON & ROCKET

*Pickled Watermelon, Arugula & Pomegranate Vinaigrette*

### LOBSTER BISQUE

*Tender Morsels of Maine Lobster*



## CUSTOMIZE BUFFET APPETIZERS

### TUSCAN BRUSCHETTA

*Tomato, Basil, Kalamata Olive & Capers*

### ROASTED GARLIC HUMMUS

*Toasted Baguettes & Cucumber Medallions*

### ALASKAN KING & BLUE CRAB CAKE

*Saffron Aioli & Sun-Dried Tomato Jam*

### ZINFANDEL BBQ RIBS

*Mediterranean Slaw*

### GRILLED PAPRIKA AHI

*Orzo Pasta, Grilled Endives, Sun-Dried Tomato Tapenade & Balsamic Reduction*

### CAJUN DUSTED SHRIMP SKEWERS

*Tomatoes & Spicy Remoulade*





CUSTOMIZE BUFFET ENTRÉES

CHICKEN MILANAISE

*Panko Crusted, with a Butter Sauce of Mushrooms & Capers over Linguine*

CRAB-CRUSTED SALMON

*Citrus Butter, Green Beans & Mushrooms*

BEEF BOURGUIGNON

*Slowly Simmered with Red Wine, Pancetta, Pearl Onions & Mushrooms*

BRAISED SAVORY LAMB

*Garden Veggies Simmered in Wine & Natural Juices*

KIAWE SMOKED PRIME RIB

*Horseradish Cream & Au Jus*

LOBSTER 'MAC' & CHEESE

*Bowtie Pasta, Pancetta, Peas & Pearl Onions with Lobster Cream*

MUSHROOM & LINGUINE

*White Truffle Essence*

TURMERIC SPICED GRILLED SWORDFISH KEBABS

*Pineapple & Cucumber Raita with Israeli Couscous*

WILD MUSHROOM FILET BROCHETTE

*Soy, Oyster Mushroom Glaze*



CUSTOMIZE BUFFET SIDES

BROCCO MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

STEAMED WHITE RICE

GRILLED VEGGIE ANTIPASTO

MUSHROOM MEDLEY



# ESCAPE THE ORDINARY CHEESE EXPERIENCE



## CHEESE WHEELS

*Variety of Three Imported Cheeses, Soft, Semi-Soft & Hard*

## CURED MEATS

*Variety of Three Imported Cured Meats*

## BREADS

*Mix of Artesian Breads*

## JAMS & HONEY

*Two Homemade Jams & Local Flavored Honey*

## 'PICKLED'

*Cauliflower, Cucumber, Carrots & Radish*

## BRUSCHETTA

*Roasted Garlic Hummus, Mediterranean Tapenade*

## DRIED FRUITS & NUTS

*Fig, Dates, Apricots, Cranberries & Grapes*

*Almonds, Cashews & Pecans*

**300.00 PER 50 GUESTS**

