



BUFFET & BBQ MENU

2019 • MENU LIST



PROTEINS

Includes Cheddar Garlic Herb Focaccia & Maple Butter

MUSTARD & HERB CHICKEN BREAST

Charred Lemons, Pickled Chilies

On the Side: Truffle Malt Aioli, Chimichurri

PIRI PIRI CHICKEN BREAST

Mango Chili Apple Relish, Cilantro

On the Side: Smoked Onion Sauce

SMOKED JERK CHICKEN THIGHS

Jerk Coconut Sauce, Grilled Pineapple,

On the Side: Cilantro Crema

SOUS VIDE PRIME BEEF

Demi Glaze, Pickled Vegetables

On the Side: Horseradish Mustard

PRIME CHIPOTLE STRIP STEAK

Zucchini Salad

On the Side: Green Mole, Salsa Roja

BEEF TENDERLOIN WITH DEMI GLAZE

On the Side: Chimichurri & Horseradish Mustard

BBQ SIDE RIBS

Green Mole, Pickled Chilies, Peanut Brittle

On the Side: Chipotle BBQ Sauce

G *Gluten Free*

V *Vegan*

D *Dairy Free*

N *Contains Nuts*

CHEESEBURGER WITH SESAME BRIOCHE

Condiments: FD Sauce, Smoked Ketchup, Horseradish Mustard, Banana Pepper Relish, Caramelized Onions, Pickles, Tomatoes, Iceberg, Pomme Frites

HOT DOG WITH POPPYSEED BRIOCHE

Condiments: FD Sauce, Smoked Ketchup, Horseradish Mustard, Banana Pepper Relish, Caramelized Onions, Pickles, Tomatoes, Iceberg, Pomme Frites

GRILLED PESTO SALMON

Cider Glaze, Dill Pesto, Watermelon Radish, Charred Lemon, Pickled Chilies

EUROPEAN SEA BASS

Green Pea Purée, Fennel Leak Cream, Crispy Quinoa, Fennel Beet Slaw

MISO BLACK COD

Squid Ink Miso, Jalapeño Chow Chow, Watermelon Radish, Cilantro Sprouts

GRILLED JUMBO SHRIMP

Chimichurri, Banana Pepper Relish, Zucchini Noodle Salad

VEG BURGER WITH SESAME BRIOCHE

Condiments: FD Sauce, Smoked Ketchup, Horseradish Mustard, Banana Pepper Relish, Caramelized Onions, Pickles, Tomatoes, Iceberg, Pomme Frites

CAULIFLOWER STEAK

Curried Vegetables, Tomato Eggplant Purée, Lemon Cilantro Tahini, Puffed Rice, Chili Herb Salad

HOT SIDES

SQUASH AGNOLOTTI

Goat Ricotta, Brown Butter, Fennel Leek Cream,
Maple Walnuts, Fennel Herb Salad

TRUFFLE GNUDI

Mushrooms, Walnut Pesto, Truffle Sauce,
Portobello Soil, Crispy Cheese, Pea Shoots

SPICY RIGATONI

Vodka Rose Sauce, Roasted Chilies, Walnut Pesto,
Grana Padano, Basil, Parsley, Pickled Chilies

CURRY CHOW MEIN D

Garlic, Ginger, Chili, Onion, Coconut Green
Curry, Bok Choy, Smoked Shitakes, Bean Sprouts,
Crispy Noodles, Culantro, Thai Basil, Chili Oil,
Tom Yum Cashews

KIMCHI FRIED RICE

Garlic, Ginger Chili, Onion, Fried Egg, Yuzu Ponzu
Glaze, Smoked Shitakes, Heirloom Carrots, Crispy
Rice, Cilantro, Scallions

CELERIAC PIEROGIES

Potato, Caramelized Onions, Cheddar,
Smoked Sour Cream, Chives

WILD MUSHROOMS

King Oyster, Cremini, Shitake, Caramelized Onions
On the Side: Truffle Malt Aioli

CHARRED SHISHITO PEPPERS D

Roasted Pineapple, Quinoa Togarashi
On the Side: Miso Gochujang Aioli

STREET CORN SALAD G

Roasted Chilies, Lime Crema, Crumbled Feta,
BBQ Popcorn, Cilantro

SMOKED HEIRLOOM CARROTS G

Brown Butter, Cider Glaze, Parsley
On the Side: Babaganoush

CHINESE GREENS V

Bok Choy, Gai Lan, Caramelized Garlic,
Ginger Soy, Sesame Seeds

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COLD SIDES

VEGAN SALAD **GVD**

Arugula, Kale, Romaine, Dill, Parsley, Quinoa, Cast Iron Green Grapes, Cucumbers, Peppers, Citrus Dressing, Pickled Shallots, Beet Hummus Spread, Harissa Chickpeas, Za'atar

CHOPPED SALAD **G**

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Harissa Chickpeas, Sumac

FUSION SLAW **VDN**

Green Cabbage, Red Cabbage, Heirloom Carrots, Edamame, Celery, Pickled Ginger, Cilantro, Thai Basil, Smoked Peanuts, Puffed Rice, Crispy Chow Mein, Miso Tamarind Dressing

OG CAESAR SALAD

Hearts of Romaine, Jalapeño Caesar Dressing, Grana Padano Snow, Lemon, Double Smoked Bacon, Candied Tomatoes, Sourdough Parmesan Crumble, Chives

HARVEST SALAD **GN**

Kale, Napa Cabbage, Quinoa, Smoked Squash, Beets, Heirloom Carrots, Asian Pear, Caramelized Apple Dressing, Chili Cranberry Goat Cheese Spread, Crumbled Feta, Maple Walnuts, Pumpkin Seeds

TRIO POTATO SALAD

Celery, Red Pepper, Caramelized Onions, Mustard Aioli, Sherry Vinegar, Fresh Dill, Pomme Frites, Chives

GRILLED ASPARAGUS **G**

Yuzu Ponzu Glaze, Sesame Seeds, Pickled Chilies, Peanut Brittle

TANDOORI CAULIFLOWER

Cilantro "Crema", Pomegranate Seeds, Pickled Shallots, Mint

SWEETS PLATTER

FUDGE BROWNIE **G**

Bourbon Caramel, Salted Toffee Crunch

MINI CHOCOLATE CAKE **GV**

Coconut Ganache, Salted Toffee Crunch

TOASTED COCONUT MACAROON **GN**

Chocolate Ganache, Pistachios, Lime Powder

LEMON BASIL TART

Ginger Rhubarb Jam, Cardamom Meringue, Micro Basil

PAVLOVA **G**

Passionfruit Curd, Blueberry Coulis, Ginger Crumble

FRESH FRUIT PLATTER **GVD**

Assorted Seasonal Fruit

ASSORTED COOKIES

Ginger Molasses, Double Chocolate Chip, Salted Butter

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FOOD DUDES' THINGS TO KNOW

- ✓ All of our menu items are made from scratch
- ✓ Gluten free is available for most options
- ✓ We can alter these items to accommodate guest allergies and restrictions
- ✓ We would be happy to include any specific items upon request
- ✓ All protein prices are subject to change
- ✓ Complimentary exotic wooden platters

CONTACT THE FOOD DUDES!

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