



# SERVICED BUFFET

MENU LIST



Food Driven Entertainment

# APPETIZERS

Vegan Options Included  
Individual Vessels Available

## FROM SOIL

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### FRESH ROLL

Marinated Vegetables, Cilantro, Avocado Purée,  
Crispy Vermicelli, Yuzu Ponzu

### SARA FRENCH FRY

Russet Potato, Schmaltz, Kewpie Mayo, FD Kimchi,  
Rosemary Bonito Salt

### TOMATO TOAST





Stracciatella, Manchego, Basil Sprouts,  
Preserved Chili, Sour Dough, Black Truffle

### SQUASH LATKES

Horseradish Cream Cheese, Yuzu Kohlrabi,  
Kombu Maple, Crispy Kelp, Chives

### BEET ARANCINI

Red Beet Risotto, Herb Goat Cheese Mousse,  
Pickled Beet, Balsamic

-  *Gluten Free*
-  *Dairy Free*
-  *Contains Nuts*
-  *Vegan*

### SOUP DUMPLING

French Onion, Gruyere, Mozzarella, Pickled Shallot,  
Apple Cider, Grana Padano

### GRILLED CHEESE

Brie, Cheddar, Brioche, Herb Garlic, Spiced Tomato  
Chutney, Grana Padano

### SHROOM FLATBREAD

Truffle Goat Cheese, Mozzarella, Sunflower Pesto,  
Truffle Honey, Parmesan





## FROM LAND

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### PRIME STEAK TARTARE G

Sambal Mustard, Shallot Jam, Cured Egg Yolk, Nori Chip, Cilantro Crema, Chives

### STRIP STEAK TATAKI G

Mushroom Duxelle, Chimichurri, Banana Pepper Relish, Mole Corn Chip

### UMAMI BEEF SLIDER

Shallot Jam, Smoked Cheddar, Umami Sauce, Pickle, Arugula, Everything Brioche

### STICKY BEEF SLIDER

Natural Reduction, Truffle Celeriac Remoulade, Pickle, Gruyere Onion Brioche

### LAMB LOLLYPOPS G D N

Herb & Grainy Dijon Crust, Balsamic Mint Caviar, Mustard Sauce, Pistachio Dukkah

### SMOKED CHICKEN DRUMETTE G

Nashville Hot Sauce, Honey Garlic, Dill Sour Cream, Crispy Quinoa, Chives

### CHICK MAC SLIDER

Fried Chicken, Bacon Jam, American Cheese, FD Sauce, Iceberg, Pickle, Potato Bun

### ISRAELI WRAP G

Spiced Chicken, Green Schug, Beet Hummus, Labneh, Pomegranate Tabbouleh, Endive

### DUCK CONFIT WONTON

Black Bean Sauce, Smoked Crema, Pickled Cabbage, Jalapeño, Cilantro

G *Gluten Free*

D *Dairy Free*

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**BUFFET & FAMILY STYLE PACKAGE**  
thefooddudes.com



## FROM WATER

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### SASHIMI WONTON D

Salmon, Sambal Hoisin, Truffle Aioli, Yuzu Kohlrabi, Charred Scallion, Shiso

### PASTRAMI SALMON G

Horseradish Cream Cheese, Pickled Beet, Dill Pickle Chip, Apple Cider, Dill

### SEED CRUSTED TUNA G D

Wakame, Pickled Chili, Miso Gochujang Aioli, Yuzu Ponzu, Lotus Chip

### CHIMICHURRI SHRIMP G

Caramelized Garlic, Smoked Crema, Pineapple Chili Relish, Mole Crisps

### CHILI HONEY SHRIMP G D

Caramelized Ginger, Avocado Purée, Green Papaya, Puffed Brown Rice

### XO SHRIMP TOAST D

King Crab, Black Bean Sauce, Kewpie Mayo, Pickled Ginger, Thai Basil, Scallion

### LOBSTER ROLL

Squid Ink Brioche, Mustard Aioli, Tarragon Gremolata, Pomme Frites

### KING CRAB SPOON G

Brown Butter Hollandaise, Quinoa Togarashi, Banana Pepper Relish, Chives



# BUFFET MENU

Vegan Options Included  
Individual Vessels Available

## PROTEINS

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Choose Two

### BBQ JERK CHICKEN **G D**

Jerk Coconut Sauce, Roasted Pineapple, Heirloom Slaw with Cilantro Crema on the Side

### MUSTARD HERB CHICKEN **G D**

Charred Lemons, Preserved Chili, Herb Salad with Truffle Aioli & Chimichurri on the Side

### SOUS VIDE BEEF **G D**

Tom Yum Squash Purée, Demi-Glace, Watermelon Radish

### ROASTED SALMON **G D**

Tajine Spice, Sunflower Pesto, Truffle Honey, Snap Pea Slaw, Crispy Quinoa

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## PREMIUM PROTEINS

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Choose Two

### SLICED STRIPLOIN **G D**

FD Spice Rub, Chimichurri, Banana Pepper Relish, Herb Salad with Mustard Aioli on the Side

### SPICED BRANZINO **G D**

Piri Piri Eggplant, Pomegranate Tabbouleh, Crispy Quinoa with Cilantro Crema on the Side

### SEARED HALIBUT **G**

Truffle Cauliflower, Shallot Jam, Chili Herb Salad

Vegetarian Option **G**

### EGGPLANT PARMESAN

Crispy Eggplant, San Marzano Tomato, Straciatella, Mozzarella, Grana Padano, Preserved Chili, Basil Sprouts





## STARCHES

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### RASA TRUFFLE GNUDI

King Oyster, Cremini, Shitake, Sunflower Pesto, Truffle Sauce, Mushroom Soil, Crispy Cheese, Microgreens

### SQUASH AGNOLOTTI

Sage Brown Butter, Spaghetti Squash, Cacio e Pepe Sauce, Pumpkin Seed Brittle, Toasted Garlic, Fennel Chili Salad

### BURRATA POMODORO

Rigatoni, San Marzano Sauce, Burrata Cheese, Sunflower Pesto, Grana Padano

### BIBIMBAP RICE D

Kimchi Fried Rice, Korean BBQ, Smoked Mushrooms, Heirloom Carrots, Zucchini, Chopped Egg, Puffed Brown Rice, Cilantro, Scallions

### GARLIC MASH POTATOES G

Roasted Bone Marrow, Caramelized Garlic, Sour Cream, Chives

### ROASTED BABY POTATOES G D

Mustard Sauce, Leek Confit, Rosemary Salt, Dill, Parsley, Chives, On the Side: Truffle Aioli

### RUSSIAN PIEROGIES

Russet Potato, Leek Confit, Cheddar, Shallot Jam, Pickled Beets, On the Side: Dill Crema

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## VEGETABLES

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### **GRILLED VEG BUNDLES** G V

Hummus, Garlic Sauce, Pomegranate Tabbouleh, Pumpkin Seed Brittle

### **ROASTED CAULIFLOWER** D N

Korean BBQ, Cilantro Tahini, Pomegranate Seeds, Pistachio Dukkah, Mint

### **WOK FRIED GREEN BEANS** G V

Caramelized Ginger, Yuzu Ponzu, Toasted Sesame Seeds, Crisp Kelp, Quinoa Togarashi

### **ASPARAGUS & SHROOMS** G V

Grilled Asparagus, Wild Mushrooms, Caramelized Onions, Pumpkin Seed Romesco, Balsamic

### **ROOT VEGETABLES** G D

Caramelized Shallot Vinaigrette, Horseradish Aioli, Pickled Mustard Seeds, Herbs

### **DAN DAN BROCCOLI** G V

Dan Dan Sauce, Pickled Shallots, Grapes, Pakora Vegetables, Cilantro

### **SUMMER CORN ON THE COB**

Herb Garlic, Dorito Crumble, Smoked Crema, Pickled Chilies, Cilantro, Chives

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## SALADS

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### **FIELD OF GREEN SALAD** G V

rugula, Radicchio, Frisée, Pea Shoots, Sunflower Sprouts, Parsley, Cilantro, Mint, Heirloom Vegetables, Dried Cherries, Caramelized Shallot Vinaigrette, Pumpkin Seed Brittle

### **VEGAN CHOPPED SALAD** G V

Kale, Radicchio, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Lemon Tahini Dressing, Nutritional Yeast, Beet Hummus, Harissa Chickpeas, Za'atar

### **RASA CHOPPED SALAD** G

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

### **GREEN PAPAYA SLAW** G D N

Carrots, Green Beans, Pickled Jicama, Edamame Beans, Nuoc Cham Dressing, Pickled Ginger, Thai Basil, Cilantro, Mint, Puffed Brown Rice, Smoked Peanuts, Crispy Vermicelli

### **HEIRLOOM BEET SALAD** G N

Roasted Red & Golden Beets, Truffle Goat Cheese Mousse, Fennel, Maple Pecans, Horseradish Aioli, Basil Puree, Endive, Arugula, Frisée, Balsamic

### **KALE CAESAR SALAD**

Red & Green Kale, Jalapeño Caesar Dressing, Preserved Lemon, Double Smoked Bacon, Candied Tomatoes, Garlic Sourdough Crumble, Cured Egg Yolk, Grana Padano

### **ROASTED SQUASH SALAD** G

Griddled Halloumi Cheese, Apple Butter, Spaghetti Squash, Fennel, Endive, Pea Shoots, Caramelized Shallot Vinaigrette, Dried Cherries, Toasted Pumpkin Seeds

## SWEET ENDINGS

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### **FD FUDGE BROWNIE**

Chocolate Chunks, Bourbon Caramel,  
Salted Toffee Crunch

### **CITRUS PAVLOVA**

Basil-Lemon Curd, Grapefruit Jam, Cardamom  
Crumble, Micro Basil

### **COCONUT MACAROON**

Mango-Lime Mousse, Passion Fruit Caramel,  
Pistachios

### **WARM JELLY DOUGHNUT**

Vanilla Butter Glaze, Strawberry-Raspberry Jam,  
Cereal Clusters

### **CRÈME BRÛLÉE DOUGHNUT**

Vanilla Bean, Pastry Cream, Butter Glaze,  
Torched Sugar

### **HOT 'N STICKY BUN**

Bourbon Pecan Praline, Cinnamon, Cream  
Cheese Anglaise

### **BERRY CRUMBLE TART**

Earl Grey Vanilla Cream, Ginger Oat Streusel,  
Spearmint

### **PASSION FRUIT GANACHE TART**





Passionfruit Curd, Cocoa-Coconut Soil, Banana Chip

### **FROZEN CARAMEL POPCORN**

Dark Chocolate Ganache, Sea Salt, Liquid Nitrogen

### **FRESH FRUIT PLATTER**

Assortment of Melons, Pineapple, Kiwi, Grapes,  
Mixed Berries

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A photograph of a long table set for an event. The table is covered with a white tablecloth and features several place settings, including white plates, silverware, and clear glassware. A centerpiece of pink and white roses in a glass vase is visible on the left. The background shows large windows with black frames, suggesting a bright, airy indoor space.

**EVENTS BECOME FEELINGS  
AND FEELINGS BECOME EVENTS**

Jerry Spinelli