



SERVICED BUFFET

MENU LIST



Food Driven Entertainment

APPETIZERS

Vegan Options Included
Individual Vessels Available

FROM SOIL

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

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

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BUFFET & FAMILY STYLE PACKAGE
thefooddudes.com



FROM WATER

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

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

TAJINE SALMON G D

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

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PREMIUM PROTEINS

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

BC 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

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

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

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

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 a centerpiece of pink and white roses in a glass vase. Several wine glasses and water glasses are placed along the table. The background shows large windows with black frames, letting in bright light. The bottom portion of the image is overlaid with a dark grey gradient.

**EVENTS BECOME FEELINGS
AND FEELINGS BECOME EVENTS**

Jerry Spinelli