



BUFFET & BBQ

MENU PACKAGE



Food Driven Entertainment

APPETIZERS

Vegan Options Included
Individual Vessels Available

FROM SOIL

FRESH ROLL G V

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

SARA POTATO G D

Confit Potato, Schmaltz, Kewpie Mayo, FD Kimchi,
Rosemary Salt

TOMATO TOAST

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

SQUASH LATKES G

Horseradish Cream Cheese, Sunomono Cucumber,
Kombu Maple, Crispy Kelp, Chives
Add Smoked Salmon Roe OR Sturgeon Caviar

BEET ARANCINI

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

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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, Nori Chip, Cilantro Crema, Chives

STRIP STEAK TATAKI G

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

TRUFFLE BEEF SLIDER

Prime Beef, Aged Cheddar, Onion Jam, 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

Buffalo Sauce, Dill Sour Cream, Crispy Quinoa, Chives

CHICK MAC SLIDER

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

ISRAELI SKEWER G

Spiced Chicken, Green Schug, Beet Hummus, Labneh, Crispy Quinoa

DUCK CONFIT WONTON

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

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SERVICED BUFFET & BBQ PACKAGE
thefooddudes.com

Menu items are subject to change based on government mandated regulations at the time of your event

FROM WATER

SASHIMI WONTON D

Salmon, Sambal Hoisin, Truffle Aioli, Sunomono Cucumber, Charred Scallion, Shiso

PASTRAMI SALMON G

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

SEED CRUSTED TUNA G D

Wakame, Pickled Chili, Miso Gochujang Aioli, Yuzu Ponzu, Taro Root Chip

TORO TUNA SPOON

Shiro Dashi, Yuzu Gel, Jalapeño, Quinoa Togarashi, Shiso

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

Green Goddess, Pickled Mustard Seeds, Squid Ink Brioche, Crispy Potato

KING CRAB SPOON G

Brown Butter Hollandaise, Quinoa Togarashi, Pepper Relish, Chives





GRAZING STATION

CHEESE BOARD

Apple Wood Smoked Cheddar
Claret Wine Cheddar Truffle Goat Cheese
Aged Manchego Sage Derby

Seasonal Jam, Maple Nuts, Fresh Figs,
Dried Fruit, Seed Crisps **N**

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MEAT BOARD

Prosciutto Cacciatore
Mortadella Soppressata
Genoa Salami Chorizo

Cerignola Olives, Fermented Vegetables,
FD Mustard, Herb Garlic Focaccia, Seed Crisps

DIPS & CRUDITÉ

Israeli Hummus **G D**
(Spicy Chickpeas, Sumac)

Pimento Cheese **G**
(Olive Oil, Pickled Chilies, Chives)

Smoked Labneh **G**
(Grated Tomato, Confit Garlic, Dill, Za'atar)
Homemade Pita, Asparagus, Celery, Cucumbers,
Peppers, Heirloom Carrots, Baby Potatoes, Cherry
Tomatoes, Watermelon Radish, Endive, Vegetable Chip

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BUFFET & BBQ MENU

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Buffet serviced with Chefs and Staff

PROTEINS

MUSTARD HERB CHICKEN G D

Charred Lemon, Preserved Chili, Herb Salad
On The Side: Truffle Aioli, Chimichurri

SOUS VIDE BEEF G D

Jalapeño Creamed Corn, Demi-Glace, Heirloom Slaw

SALMON G D

Ponzu Glaze, Ginger Scallion, Toasted Sesame

BRANZINO

Harrisa, Piri Piri Eggplant, Cilantro Crema, Heirloom Slaw, Puffed Brown Rice

HALIBUT G

Truffle Cauliflower, Shallot Jam, Seasonal Veg, Chili Herb Salad

SPICED STRIPLOIN G D

FD Spice Rub, Chimichurri, Pepper Relish, Herb Salad
On The Side: Mustard Aioli

BEEF TENDERLOIN

Demi Galce, Horseradish Mustard, Chimichurri

BBQ

BBQ JERK CHICKEN G D

Jerk Coconut Sauce, Roasted Pineapple, Heirloom Slaw
On The Side: Cilantro Crema

BBQ BEEF RIBS

Korean BBQ Sauce, Charred Scallion, Smoked Peanuts, Pickled Chilies

CHEESE BURGER G D

Sesame Brioche, On The Side: FD Cheese Sauce, Tomato Chutney, Umami Sauce, Horseradish Mustard, Banana Pepper Relish, Caramelized Onions, Pickles, Tomatoes, Iceberg Lettuce, Crispy Potato

HOT DOG G D

Poppyseed Brioche, On The Side: FD Cheese Sauce, Tomato Chutney, Umami Sauce, Horseradish Mustard, Banana Pepper Relish, Caramelized Onion, Pickles, Tomatoes, Iceberg Lettuce, Crispy Potato

GRILLED JUMBO SHRIMP (3PC/PP)

Chimichurri, Banana Pepper Relish, Heirloom Slaw,
On The Side: Mustard Aioli

Vegan Option:

CHARRED CAULIFLOWER STEAK G

Pasilla Citrus Agave, Succotash, Garlic Greens, Pumpkin Seed Romesco, Avocado Salsa Verde, Heirloom Slaw, Puffed Brown Rice

VEGAN MAC BAO

Veg Burger, Caramelized Onion, Hummus, Sriracha Silken Tofu, Iceberg, Pickles, Beet Steam Bun

STARCHES

FRESH CAVATELLI

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

SQUASH RAVIOLI

Sage Brown Butter, Spaghetti Squash, Smoked Onion Sauce, Pumpkin Seed Brittle, Toasted Garlic, Chili Herb 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

PASILLA CAULIFLOWER

Avocado Salsa Verde, Smoked Crema, Pickled Vegetables, Crispy Shallots, Puffed Brown Rice, Cilantro

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**

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

MEZES SALAD **G**

Kale, Treviso, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Caramelized Shallot Dressing, Feta Crumble, Beet Hummus Spread, Harissa Chickpeas, Za'atar

**Substitute Nutritional Yeast For Vegans*

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**

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

HEIRLOOM BEET SALAD **G N**

Roasted Red & Golden Beets, Horseradish 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, Arugula, Treviso, Frisée, Caramelized Shallot Dressing, Dried Cherries, Pumpkin Seed Brittle, Pecorino

SWEET ENDING

FUDGE BROWNIE

Salted Caramel Sauce, Cocoa Nib Crumble

TROPICAL FRUIT PAVLOVA

Citrus Curd, Mango Infused Pineapple

BERRY FRUIT TART

Graham Crust , Pastry Cream , Mixed Berries

MACARON

Choose One

Chocolate, Yuzu, Vanilla or Pistachio

CHOCOLATE BITES

Chocolate Dense Cake, Chocolate Crunch

HAZELNUT PUFF

Hazelnut Whipped Cream, Praline Crunch, Choux Pastry

STICKY BUN






Cream Cheese Anglaise, Bacon Crunch Chips, Walnut Praline

CRÈME BRÛLÉE DOUGHNUT

Vanilla Pastry Cream, Butter Glaze, Caramelized Sugar

RUBY TACO

Ruby Chocolate Whipped Cream, Yuzu Gel, Red Beet Sponge, Avocado Cream

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A photograph of a long table set for an event in a bright room with large windows. 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 a row of tall, multi-paned windows that let in a lot of natural light.

**EVENTS BECOME FEELINGS
AND FEELINGS BECOME EVENTS**

Jerry Spinelli