



S O C I A L S  
C A T E R I N G

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C A T E R I N G

SC

the SILVER BUFFET  
MENU

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\$55/PER PERSON

Choose  
2 salads  
2 cold starters  
1 hot starters  
1 pasta  
2 mains  
Chef Craving Station  
1 dessert  
\*drinks are included\*

# the SILVER BUFFET MENU

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## COMPLEMTERY

MIXED PICKLES & OLIVES

FRESH BREAD

## SALADS

CEASAR SALAD

KALE SLAW SALAD

SPRING SALAD  
WITH MUSTARD VINAIGRETTE

- ARUGULA SALAD WITH CHERRY TOMATO, PECANS, AND RED  
ONIONS.

GREEK SALAD  
WITH KALAMATA OLIVES AND FETA CHEESE.

FATOUSH  
MIDDLE EASTERN SALAD WITH FRIED PITA AND POMEGRANATE  
DRESSING.

KALE TABOULEH SALAD  
WITH PINEAPPLES AND GREEN LENTILS

POTATO RUSSIAN SALAD

- ROASTED BEETROOT SALAD WITH FRESH STRAWBERRIES AND  
PECANS

MEXICAN BEANS SALAD

# the SILVER BUFFET MENU

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## COLD STARTERS

HUMMUS

CHARRED EGGPLANT & TAHINI DIP

GRAPE LEAVES STUFFED  
WITH MINCED CHUCK BEEF

RED PEPPER  
TOASTED BREADCRUMBS & CRUSHED PECANS DIP

## HOT STARTERS

CREAMY SPINACH & CHEESE DIP

MASHED POTATO  
WITH SMOKED BEEF GRAVY

GARLIC AND HERBED CONFIT BABY POTATOES

CONFIT CREMINI MUSHROOMS  
WITH ROSEMARY

SAUTEED MIXED VEGETABLES

# the SILVER BUFFET MENU

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## PASTA

FOUR CHEES ROSE PENNE PASTA  
WITH SWEET PEPPERS

MEAT/VEGETARIAN LASAGNA

ALFREDO FETTUCUNNI  
WITH GRILLED CHICKEN & PARM CHEESE

SPAGHETTI WITH MEAT BALLS

## MAINS

TENDERLOIN STRAGNOV  
WITH MUSHROOM ROUX AND SMOKED GRAVY

BAKED CHICKEN LEGS  
WITH TURMERIC AND ZAFFRON SAUCE

GRILLED SMOKED SALMON  
WITH LEMON VINAGRETTE AND GRILLED VEGGIES

HICKORY SMOKED LAMB SHANKS  
WITH CARROTS AND PEAS RICE PILAF.

BAKED FILET OF COD WITH BASIL CREAM SAUCE.

PAN SEARED CHICKEN THIGHS  
WITH BECHAMEL AND SWEET PEPPERS SAUCE.

# the SILVER BUFFET MENU

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## CHEF CARVING STATION

ANGUS NEW YORK STRIPLOIN

## DESSERT

-SEASONAL FRUIT PLATTER

CHEESE DANISH

CHEESECAKE BITES

LEMON CURD

MIXED BAKLAWA BITES

BROWNIE BITES

TIRAMISU CUPS

## DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK

SC

the GOLD BUFFET  
MENU

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\$60/PER PERSON:

Choose  
3 salads  
2 cold starters  
2 hot starters  
1 pasta  
3 mains  
Chef Craving Station  
2 desserts  
\*drinks are included\*

# the GOLD BUFFET MENU

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## COMPLEMTERY

MIXED PICKLES & OLIVES

FRESH BREAD

## SALADS

CEASAR SALAD

KALE SLAW SALAD

SPRING SALAD  
WITH MUSTARD VINAIGRETTE

- ARUGULA SALAD WITH CHERRY TOMATO, PECANS, AND RED  
ONIONS.

GREEK SALAD  
WITH KALAMATA OLIVES AND FETA CHEESE.

FATOUSH  
MIDDLE EASTERN SALAD WITH FRIED PITA AND POMEGRANATE  
DRESSING.

KALE TABOULEH SALAD  
WITH PINEAPPLES AND GREEN LENTILS

POTATO RUSSIAN SALAD.  
- ROASTED BEETROOT SALAD WITH FRESH STRAWBERRIES AND  
PECANS

MEXICAN BEANS SALAD



# the GOLD BUFFET MENU

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## COLD STARTERS

HUMMUS

CHARRED EGGPLANT & TAHINI DIP

GRAPE LEAVES STUFFED  
WITH MINCED CHUCK BEEF

RED PEPPER  
TOASTED BREADCRUMBS & CRUSHED PECANS DIP

## HOT STARTERS

CREAMY SPINACH & CHEESE DIP

MASHED POTATO  
WITH SMOKED BEEF GRAVY

GARLIC AND HERBED CONFIT BABY POTATOES

CONFIT CREMINI MUSHROOMS  
WITH ROSEMARY

SAUTEED MIXED VEGETABLES

# the GOLD BUFFET MENU

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## PASTA

FOUR CHEES ROSE PENNE PASTA  
WITH SWEET PEPPERS

MEAT/VEGETARIAN LASAGNA

ALFREDO FETTUCUNNI  
WITH GRILLED CHICKEN & PARM CHEESE

SPAGHETTI WITH MEAT BALLS

## MAINS

TENDERLOIN STRAGNOV  
WITH MUSHROOM ROUX AND SMOKED GRAVY

BAKED CHICKEN LEGS  
WITH TURMERIC AND ZAFFRON SAUCE

GRILLED SMOKED SALMON  
WITH LEMON VINAGRETTE AND GRILLED VEGGIES

HICKORY SMOKED LAMB SHANKS  
WITH CARROTS AND PEAS RICE PILAF.

BAKED FILET OF COD WITH BASIL CREAM SAUCE.

PAN SEARED CHICKEN THIGHS  
WITH BECHAMEL AND SWEET PEPPERS SAUCE.

# the GOLD BUFFET MENU

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## CHEF CARVING STATION

ANGUS NEW YORK STRIPLOIN

## DESSERT

-SEASONAL FRUIT PLATTER

CHEESE DANISH

CHEESECAKE BITES

LEMON CURD

MIXED BAKLAWA BITES

BROWNIE BITES

TIRAMISU CUPS

## DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK

SC

# the PLATINUM BUFFET MENU

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\$70/PER PERSON:

Choose

3 salads

2 cold starters

2 hot starters

1 pasta

4 mains

Chef Craving Station

3 desserts

\*drinks are included\*

\*2 late night snacks included \*

# the PLATINUM BUFFET MENU

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## COMPLEMENTERY

MIXED PICKLES & OLIVES

FRESH BREAD

## SALADS

CEASAR SALAD

KALE SLAW SALAD

SPRING SALAD  
WITH MUSTARD VINAIGRETTE

- ARUGULA SALAD WITH CHERRY TOMATO, PECANS, AND RED  
ONIONS.

GREEK SALAD  
WITH KALAMATA OLIVES AND FETA CHEESE.

FATOUSH  
MIDDLE EASTERN SALAD WITH FRIED PITA AND POMEGRANATE  
DRESSING.

KALE TABOULEH SALAD  
WITH PINEAPPLES AND GREEN LENTILS

POTATO RUSSIAN SALAD.  
- ROASTED BEETROOT SALAD WITH FRESH STRAWBERRIES AND  
PECANS

MEXICAN BEANS SALAD

# the PLATINUM BUFFET MENU

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## COLD STARTERS

HUMMUS

CHARRED EGGPLANT & TAHINI DIP

GRAPE LEAVES STUFFED  
WITH MINCED CHUCK BEEF

RED PEPPER  
TOASTED BREADCRUMBS & CRUSHED PECANS DIP

## HOT STARTERS

CREAMY SPINACH & CHEESE DIP

MASHED POTATO  
WITH SMOKED BEEF GRAVY

GARLIC AND HERBED CONFIT BABY POTATOES

CONFIT CREMINI MUSHROOMS  
WITH ROSEMARY

SAUTEED MIXED VEGETABLES

# the PLATINUM BUFFET MENU

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## PASTA

FOUR CHEES ROSE PENNE PASTA  
WITH SWEET PEPPERS

MEAT/VEGETARIAN LASAGNA

ALFREDO FETTUCUNNI  
WITH GRILLED CHICKEN & PARM CHEESE

SPAGHETTI WITH MEAT BALLS

## MAINS

TENDERLOIN STRAGNOV  
WITH MUSHROOM ROUX AND SMOKED GRAVY

BAKED CHICKEN LEGS  
WITH TURMERIC AND ZAFFRON SAUCE

GRILLED SMOKED SALMON  
WITH LEMON VINAGRETTE AND GRILLED VEGGIES

HICKORY SMOKED LAMB SHANKS  
WITH CARROTS AND PEAS RICE PILAF.

BAKED FILET OF COD WITH BASIL CREAM SAUCE.

PAN SEARED CHICKEN THIGHS  
WITH BECHAMEL AND SWEET PEPPERS SAUCE.

# the PLATINUM BUFFET MENU

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## CHEF CARVING STATION

TURKEY

PRIME RIB

## DESSERT

-SEASONAL FRUIT PLATTER

CHEESE DANISH

CHEESECAKE BITES

LEMON CURD

MIXED BAKLAWA BITES

BROWNIE BITES

TIRAMISU CUPS

## DRINKS

COFFEE STATION

TEA STATION

SOFT DRINK