



## DINNER BUFFETS

*Designed for Catered Events of 50 People or More*

### **MENU I**

Mixed Green Salad  
with Blueberries, Bleu Cheese, Sugared Pecans and  
Poached Pears served with a Blueberry Vinaigrette

Beef Brisket with Mushroom Gravy and  
Grilled Salmon with Raspberry Chipotle Sauce

Israeli Couscous with Dates and Figs  
Parmesan Mashed Potatoes  
Medley of Seasonal Vegetables  
served with Dinner Rolls and Challah Rolls

Fresh Brewed Iced Tea and Fresh Brewed Coffee

***\$32.99 Per Person***

### **MENU II**

Fresh Garden Salad  
with Tomatoes, Assorted Bell Peppers, Cucumbers,  
Onion, Black Olives and Carrots  
(served with two dressings)

Marinated Grilled Chicken Breast with Sundried Cherry Sauce  
and Baked Tilapia with Artichoke Hearts, Capers, Tomatoes,  
Parsley and White Wine Lemon Cream

Roasted Sweet Potatoes with Maple and Basil  
Fresh Steamed Garden Vegetables  
Saffron Rice Pilaf  
Roasted Cauliflower with Dill  
served with Dinner Rolls and Challah Rolls

Fresh Brewed Iced Tea and Fresh Brewed Coffee

***\$32.99 Per Person***



### **MENU III**

Greek Salad  
with Cherry Tomatoes, Cucumbers, Assorted Bell Peppers,  
Sliced Red Onions, Olives and Feta Cheese  
with Spices of the Greek Isles

Balsamic Grilled Chicken Breast  
and Homemade Meatloaf  
with loads of Vegetables and a Rich Brown Sauce

Garlic Mashed Potatoes  
Baked Macaroni and Cheese  
Roasted Broccoli with Caramelized Garlic  
served with Dinner Rolls and Challah Rolls

Fresh Brewed Iced Tea and Fresh Brewed Coffee

***\$25.99 Per Person***

### **MENU IV**

Southwestern Green Salad  
with Roasted Corn, Cherry Tomatoes, Red Onions,  
Kalamata Olives, Bell Peppers, Black Beans and Tortilla Chips  
served with Southwestern Caesar Dressing

Mustard Glazed Corned Beef  
and Roasted Herb Salmon

Roasted Herb Baby Potatoes  
Spinach Soufflé  
Marinated Grilled Asparagus  
Roasted Cauliflower  
served with Dinner Rolls and Challah Rolls

Fresh Brewed Iced Tea and Fresh Brewed Coffee

***\$32.99 Per Person***



## **MENU V**

Mixed Spring Lettuce  
with Poached Pears, Toasted Pecans,  
Raspberries with a Light Vinaigrette

Roasted Tenderloin of Beef  
served with Red Wine and Wild Mushroom Sauce  
and Raspberry Chipotle Salmon

Roasted Yukon Potatoes  
Grilled Asparagus sautéed with  
Sun-dried Tomatoes and Pine Nuts  
served with Dinner Rolls and Challah Rolls

Fresh Brewed Iced Tea and Fresh Brewed Coffee

***\$57.90 Per Person***

## **MENU VI**

Fresh Mixed Lettuce with Strawberries, Orange Segments,  
Toasted Almonds, Julienned Jicama and Slivered Radish  
with Balsamic Honey Lemon Dressing

Oven Roasted Pesto Chicken with Roasted Tomatoes and Kalamata Olives  
Baked Tilapia with Fresh Sautéed Spinach and Mushrooms

Garlic Mashed Potatoes  
Sautéed Green Beans with Slivered Carrots, Onions, Peppers and Garlic  
Squash Casserole with Zucchini, Yellow Squash, Peppers, Onions and Cheese  
served with Dinner Rolls and Challah Rolls

Fresh Brewed Iced Tea and Fresh Brewed Coffee

***\$26.99 Per Person***

***To Place Your Order, Please Contact***  
***713.838.2433***  
***or catering@chefsmirnov.com***

**APPLICABLE LABOR CHARGES WILL BE APPLIED TO EACH EVENT**