



LUNCHEON MENUS

Adult Buffet Menu Options

Assorted Fresh Fruits

Salad Starter Items:

Wild Spring Mix Salad, Caesar Salad, Traditional Greek Salad,
Strawberry and Feta Salad or House Garden Salad

Bread Display to Include:

Assorted Bagels, Sourdough, Sliced French Baguettes and Assorted Dinner Rolls
Served with Butter and Cream Cheese

Entrée Items:

Albacore Tuna Salad, Italian Tuna Salad, Egg Salad, White Meat Chicken Salad,
Balsamic Grilled Chicken Breast, Apricot Glazed Chicken Breast, Beef Tenderloin, Braised
Beef Short Ribs, Honey Mustard Glazed Corned Beef, Poached Salmon with Fresh Dill
Sauce or Raspberry Chipotle Glazed Salmon

Starch Items:

Noodle Kugel, Spinach Soufflé, Roasted Seasoned Potatoes, Au Gratin Potatoes, Four
Cheese Mac, Squash Casserole, Sweet Potatoes Caramelized with Maple Syrup and Basil
or Wild Rice Pilaf

Side Salad or Vegetable

Marinated Vegetable Salad, Garden Pasta Salad, Potato Salad, Dijon Potato Salad, Five
Vegetable Cole Slaw, Marinated Grilled Vegetables, Green Beans with Mushrooms and
Almonds, Tex-Mex Caviar, Mediterranean Salad, Orzo Pasta Salad or Tunisian Couscous
Salad

Additional Options Available Upon Request



Southern Style Comfort Food Buffet

Watermelon Chunks (when in season) or Assorted Fresh Seasonal Fruit

Tossed Garden Salad
with 3 Dressings on the Side

Southern Fried Double Dipped Chicken Pieces
Cooked to a Golden Brown

Oven Baked Tilapia
with Creamed Spinach, Artichoke and Mushrooms

Garlic Mashed Potatoes
Four Cheese Mac
Five Vegetable Coleslaw

Homemade Biscuits
Served with Honey

Texas Style BBQ Buffet

Fresh Cucumber Salad
with Tomatoes and Red Onion

Baked Yukon Potatoes
with sides of Sour Cream, Butter, Cheese and Chives

Flavored Baked Beans (No Pork)
Traditional Potato Salad
Five Vegetable Coleslaw

Homemade Biscuits
Served with Butter and Honey

Chef's Carving Station:
BBQ Brisket- Sliced and Chopped
Smoked Turkey- Sliced
BBQ Chicken Breast- Bone-in
All served with Extra Sauce on the Side

Texas Toast and Hamburger Buns with Trimmings of:
Pickles, Sliced Onions and Sliced Jalapeños



Carving Station and Display Options

Balsamic Grilled Chicken Breast

Glazed with a Balsamic Flavored Glaze

Grilled Breast of Chicken

with Mushrooms, Artichokes, Toasted Pinenuts and Pesto Butter

Rotisserie Roasted Turkey Breast

with Sage, Thyme, Cracked Black Pepper and Natural Juices

Braised Brisket of Beef

with Red Wine and Vegetables

Champagne Glazed Corned Beef

with Mustard and Brown Sugar

Roasted Tenderloin of Beef

Rubbed with Cracked Black Pepper, Creole Mustard and Shallots;
seared and roasted to perfection

Cedar Planked Salmon

with Raspberry Chipotle Sauce

Atlantic Poached Salmon Display

served with a Dill Sauce

Tomato and Fresh Mozzarella Display

Fresh, Ripe Tomatoes, Fresh Mozzarella and Red Onion
all thinly sliced and layered, drizzled with a Balsamic Vinaigrette

Assorted Spreads

Artichoke, Spinach, Sundried Tomatoes and Smoked Salmon

Smoked Salmon Display

Our Premium Smoked Salmon served with Bagels,
Cream Cheese, Diced Onions, Chopped Eggs and Capers

Cheese Blintzes

Browned in Butter and served with Sour Cream and Strawberry Preserves

Chef's Fee Applied to Carving Stations



Kids Menu

Includes Entrée and 2 Sides

Fried Chicken Tenders

served with Honey Mustard and Ketchup

All Beef Hot Dogs

served with Mustard, Ketchup and Pickle Relish

Cheese Pizzas

**Spaghetti and Meat Sauce or
Penne Pasta with Alfredo Sauce**

Jumbo Baked Potato Bar

served with All-Beef Texas Chili and Cheese

**Mini Burger, Mini Hot Dog or Mini Grilled Cheese
(Choice of 2)**

Texas Chili and Frito Pies

Soup and Grilled Cheese Sandwich

Kids Menu Side Selections

Sweet Potato Fries or Idaho French Fries

Fresh Fruit

Caesar Salad

Individual Bags of Chips

Macaroni and Cheese

Chips, Salsa and Queso

Bagels and Cream Cheese



Desserts

Assorted Mini Cupcakes

Assorted Dessert Shooters filled with a Variety of Cakes and Mousses

Assorted Donuts

Donut Wall Rental Available for Additional Fee

Assorted House Baked Cookies

Chocolate Chip, Oatmeal, Salted Caramel or White Chocolate Macadamia

Assorted Pick Up Desserts

Brownies, Lemon Squares, Variety of Cakes

Cake Pops (White and Dark Chocolate)

Cheese Blintzes served with Sour Cream and Strawberry Preserves

Cheesecake

French Macarons in a Variety of Flavors

Homemade Apple Cobbler

Homemade Peach Cobbler

Regular Chocolate Fountain

with Strawberries, Pineapples and Marshmallows

Attendant Required for an Additional Fee

Rugelach

White Chocolate Bread Pudding

Beverage Station

Fresh Brewed Regular and Decaf Coffee

Iced Tea

Lemonade

Assorted Soft Drinks

To Place Your Order, Please Contact

713.838.2433

or catering@chefsmirnov.com

APPLICABLE LABOR CHARGES WILL BE APPLIED TO EACH EVENT

5400 Bellaire Blvd. Ste F Bellaire, TX 77401 | 713-838-2433 | www.ChefSmirnov.com