

moderne menu

food
by Chef Ty

moderne menu

buffet

mains

preserved lemon glazed chicken

mojo marinated chicken

cranberry mole beef loin

black pepper espresso beef loin

pomegranate hibiscus glazed pork loin

mango shallot salmon

white pepper salmon w lemon ghee

balsamic glazed yam plank

portobello merlot ragu

sides

white-skin potato mash

aromatic potato puree

herbed baby potatoes

ghee pasta

sauteed green beans

garlic charred broccolini

cider braised brussel sprouts

burned butter carrots

zucchini vinaigrette

white pepper romanesco

honey dijon gold beets

yam & veg skillet hash (vg)

sauteed green beans

garlic charred broccolini

cider braised brussel sprouts

salads

mixed greens

arugula

iceberg wedge

baby romaine wedge

dressings: house ranch. blue cheese cream.

meditalian. green apple caesar. white balsamic.

pricing.

20-49 Guests

\$80.00 pp

2 mains – 2 sides

50-75 Guests

\$75.00 pp

3 mains – 2 sides

76-99 Guests

\$70.00 pp

3 mains – 3 sides

100+ Guests

\$65.00 pp

4 mains – 4 sides

*** additional items may be added.

*** +\$10-\$15 pp for plated service