

Build Your Own Menu

Contact us at:
909.227.6788

Lunch or dinner, our build-your-own buffet offers a variety of regional and international culinary experiences. There is truly something to satisfy everyone's palate. Our build-your-own buffets provide our clients the opportunity to customize the menu with à la carte entrees, sides, salads, and desserts. Excellent Corporate Events, or any Special Occasion!

WHAT'S INCLUDED:

- Disposable Plates, Flatware & Napkins
- China & Flatware Available for an Additional \$3.00 Dollars Per Guest



MARTINIZ FRESKO CATERING
A Recipe For Every Occasion!

BUILD YOUR OUR MENU
Served with Dinner Rolls & Compound Butter

Salads & Soups Choose One:

Martiniz House Salad

Mixed Greens, Rainbow Carrots, Mandarin Oranges, Golden Raisins, Candied Walnuts, Green Apples, Strawberries, Feta Cheese, Citrus Vinaigrette

Pear & Berry Salad

Mixed Greens, Sliced Asian Pears, Strawberries, Glazed Pecans, Feta Cheese, Raspberry Vinaigrette

Wild Berry Salad

Dried Cherries, Macadamia Nuts, Goat Cheese, Cherry Vinaigrette

Chinese Salad

Rice Noodles, Lettuce, Green Onions, Almonds, Crisp Wontons, Bean Sprouts, Mandarin, Sesame Seeds, Chinese Dressing

Baby Kale Salad

Candied Walnuts, Blue Cheese, Onions, Bacon, Champagne Vinaigrette

Strawberry Spinach Salad

Feta, Cranberry, Pecans, Strawberry Vinaigrette

Traditional Caesar Salad

Romaine Lettuce, Shaved Parmesan, Brioche Croutons, Caesar Dressing

Green Mixed Salad

Mesclun, Cucumber, Red Onions, Shaved Carrots, Tomatoes, Ranch Dressing

Roasted Cauliflower Salad

Mixed Greens, Roasted Cauliflower, Pickled Grapes, Shaved Manchego, Candied Walnuts, Lime Vinaigrette

Tomato Bisque

Grilled Cheese Crouton

Butternut Squash

Chive Oil, Roasted Pepitas, Crema

Cauliflower Veloute

Sliced Almonds, Crispy Prosciutto, Infused Herb Oil

(+Tax & Service Charge 18%)



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Chicken Entrees Choose One:

Chicken Marsala

Caramelized Shallot, Mushrooms, Marsala Wine Reduction

Tequila Lime Chicken

Cilantro, Onions, Lime Reduction

Artichoke Chicken

Sautéed Mushrooms, Artichoke Hearts, Tomato, Asiago Cream Sauce

Lemon Herb Chicken

Leg Quarters, Roasted Garlic, Lemon Vinaigrette

Mediterranean Chicken

Charred Heirloom Tomatoes, Olive Oil, Fresh Tomatoes

Chicken Cordon Bleu

Swiss Cheese, Roasted Ham, Dijon Cream Sauce

Rosemary Chicken

Garlic, Charred Tomatoes, Mustard Frill

Chicken Parmigiana

Classic Parmigiana with Marinara Sauce, Mozzarella Cheese

California Chicken

Chipotle Cream Sauce, Avocado, Pico de Gallo

Chicken Madeira

Asparagus, Sliced Mushrooms, Mozzarella Cheese, Madeira Sauce

Teriyaki Chicken

Grilled Pineapple, Chicken Thighs, Teriyaki Glaze

BBQ Chicken Leg Quarters

Texas Traditional BBQ

Herb Roasted Airline Chicken Breast

Chicken Demi +5

(+Tax & Service Charge 18%)



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Beef & Pork

Bourbon Marinated Pork Loin

Caramelized Apples & Onions

Filet of Beef

Red Wine Demi

Prime Rib

Au Jus & Horseradish Crème

Tri Tip

Wild Mushroom Demi Glaze

Braised Short Ribs

Wild Mushroom Jus

Flat Iron Steak

Chimichurri Sauce

Fresh Fish

Macadamia Nut Crusted Mahi

Parmesan Cheese, Fresh Basil, Lemon Beurre Blanc

Red Snapper

Citrus Butter Sauce, Arugula-Fennel Salad

Pan Roasted Salmon

Blue Agave Syrup

Barramundi

Charred Heirloom Tomatoes, Olive Oil, Fresh Herbs

Tilapia

Mandarin Segments, Lobster Cream Sauce

Vegetarian

Ratatouille Tart

Tomato Jam, Baby Arugula, Goat Cheese and Meyer Lemon Vinaigrette

Butternut Raviolis

Roasted Butternut squash, Beurre Monte Butter Sauce

Vegan

Ratatouille Stack

Tomato Jam, Baby Arugula, Meyer Lemon Vinaigrette

Grilled Cauliflower Steak

Fried Capers, Golden Raisins, Toasted Almonds, Champagne Vinaigrette

(+Tax & Service Charge 18%)



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Accompaniments \$5 (Choose Two)

Starches:

Garlic Mashed Potatoes
Pee Wee Thyme Roasted Potatoes
Parmesan Risotto
Classic Rice Pilaf
Potato Au Gratin +1
Mashed Sweet Potatoes

Vegetables

Roasted Cauliflower
Parmesan Cheese, Almonds, Fresh Herbs
Baby Summer Vegetables
Herb oil
Asparagus
Olive Oil, Lemon Zest +1
Sautéed Broccolini +1
Garlic, Lemon, Brioche Crumbs
Grilled Vegetable Napoleon
Feta, Balsamic Reduction
Haricot Vert
Crispy Shallots, Roasted Tomatoes
Vegetable Medley

(+Tax & Service Charge 18%)