

PALATABLE
CATERING & EVENTS



Buffet Menu



PALATABLE

Minimum of 20 guests

Tier 1

Select 1 Salad, 1 Pasta, 2 Sides & 1 Main

*\$59.50 / person**

Tier 2

Select 2 Salads, 1 Pasta, 3 Sides & 2 Mains

*\$69.50/ person**

Tier 3

Select 2 Salads, 1 Pasta, 3 Sides & 3 Mains

*\$79.50/ person**

**Pricing inclusive of food only. Staffing, rental items, gratuities and applicable taxes are additional*



Salads

Garden Salad **VE GF**

seasonal greens, shredded cucumber, carrot, red cabbage, balsamic vinaigrette

Caesar Salad

romaine lettuce, caesar dressing, croutons, parmesan cheese

Red Beet Salad **GF CN**

pickled red beets, orange supremes, fennel, candied walnuts, orange vinaigrette

Mozzarella & Tomato Salad **GF**

fresh mozzarella, tomato, basil, balsamic, EVOO

Greek Salad **GF**

tomato, bell peppers, cucumber, red onion, feta, greek dressing

Potato Salad **GF**

nugget potatoes, bacon, green onion, shallot, tarragon mayo

Pasta Salad

red pesto, tomato, capers, italian parsley

Arugula Salad **VE GF CN**

pecorino, pine nuts, pickled golden raisins, lemon vinaigrette

Spinach Salad **GF**

baby spinach, pumpkin seeds, cranberry, goat cheese, pickled & fried shallot, coriander vinaigrette





Pasta

Rigatoni Bolognese

beef, pork, tomato, chilis, pecorino

Baked Mac 'n' Cheese

bechamel, aged cheddar, herb breadcrumbs

Penne Verde

pesto, zucchini, asparagus, artichoke hearts, fennel, parmesan

Lasagna

layered rich beef tomato sauce, ricotta, mozzarella. or layered vegetarian mushroom bolognese, ricotta, mozzarella

Spaghetti Carbonara

bacon, lemon, pecorino, italian parsley

Mains

Chicken GF

braised whole chicken leg, wine sauce, mirepoix, french herbs

Beef GF

braised beef, red wine & black pepper sauce, fresh bay leaf

Pork GF CN

pork loin rolled with basil pesto, grana padano

Salmon GF

roasted salmon fillet, citrus cream, dill

Lingcod

herb-crusted ling cod, brown butter sauce, herbs

Sides

Pomme Purée GF

mashed potatoes, butter, cream, chives

Broccoli & Cauliflower VE GF

lemon & tarragon

Squash Medley GF

brown butter, parsley, thyme

Roasted Nugget Potatoes VE GF

cajun-spiced

Roasted Root Vegetables GF

parsnip, turnip, carrot, beets, sage butter

