



Esculent

Catering

Buffet Dinner Menu: entrees

All buffet dinners include a mixed greens salad, three (3) dressings, dinner rolls, and three (3) sides.
2 Entrees - \$22 per person. 3 Entrees - \$23 per person. 4 Entrees - \$24 per person. One week notice.
Available as a drop off or on-site setup & service. Additional fees for on-site set up and service.

Entrees

Beef Short Ribs

slow roasted beef / fresh herbs / onions

Smoked Beef Brisket

slow smoked beef / kansas city style or
blueberry bbq sauce

Beef Braciolo

thinly sliced beef / prosciutto / breadcrumbs
/ cheese / wine infused sauce / add \$2

Smoked BBQ Chicken

slow smoked thighs, breasts & legs / carolina
bbq sauce

Chicken Piccata

organic chicken breast / lemon butter sauce
/ capers

Meat or Vegi Lasagna 🌱

beef & sausage or vegi option / red sauce /
italian four cheese blend / spinach / cremini
mushrooms

Lemon Pepper Haddock

atlantic haddock / fresh cracked pepper /
lemon juice

Scallops with Tropical Salsa

seared u-10 sea scallops / fresh mango /
jalapeño / red onion / cilantro / lime /
add \$2

Citrus Ginger Glazed Salmon

sustainably sourced atlantic salmon / lime /
orange / lemon / ginger / add \$2

Cilantro Lime Pork Chop

frenched pork rib chop / fresh cilantro lime
butter sauce

Roasted Turkey Breast

slow roasted organic turkey / gravy

Perogies 🌱

handmade / onion & potato / or / chipotle
potato & smoked cheddar

Braised Rabbit

white wine / fennel / mustard seed / thyme
/ rosemary / sage / add \$2

Vegetable Biryani 🌱

jasmine rice / onion / carrot / snow peas /
raisins / toasted pistachios / cilantro / lime

Homemade Ravioli 🌱

4 cheese or beef / traditional red sauce or
sage butter / pecorino romano / gluten free
optional

vegan - 🌱 / vegetarian - 🌿



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Buffet Dinner Menu: sides / desserts / dressings / refreshments

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Most of our options, entrees and sides, can be modified. Give us a call to discuss how we can customize our menu items to your needs.

Sides

smoked gouda mashed potatoes /
potatoes au graten / parmesan roasted
broccoli / roasted fingerling potatoes
/ lemon jasmine rice / garlic ginger
brussel sprouts / german cabbage /
potato salad / coleslaw / baked mac &
cheese / southern bacon greens / pasta
salad / black bean, corn, quinoa salad /
cornbread muffins / seasonal fruit salad
/ lemon basil israeli cous cous / fresh
seasonal vegetable medley / seasonal
soups (add \$2)

Dressings

italian / ranch / chipotle ranch / balsamic
/ french / blue cheese / caesar / honey
mustard / 1000 island

Refreshments: add \$2 per person

coffee / soda / water / iced tea

Desserts

Strawberry Cheesecake Bites (add \$5)

rich and creamy strawberry cheesecake /
graham cracker crust

Dutz Cream Pies (add \$5)

banana / chocolate / coconut

Lemon Blueberry Squares (add \$3)

buttery rich shortcake / lemon or blueberry
custard / confectioners sugar

White Chocolate Berry Mousse (add \$5)

Dense white chocolate mousse / fresh berries
/ handmade whipped cream

Chocolate Covered Strawberries (add \$4)

choose a chocolate and a crumb finish

chocolate: dark / white

crumb: graham cracker / pretzel

Cannoli (add \$3)

original / chocolate

Key Lime Tarts (add \$3)

flakey crisp tarts / bright key lime filling

Tableware is included for all buffet dinners.