



HERITAGE

Buffet Dinner Catering Menu

Salads

Vegan Caesar Salad with Focaccia Croutons, Roasted Tomato and Crispy Capers
Asian Chopped Salad Sesame Ginger Vinaigrette
Wedge Chopped Salad with Bacon, Roasted Tomatoes, Blue Cheese
Mixed Greens, Seasonal Fruit, Dried Tart Cherries, Marcona Almonds, Champagne Vinaigrette
Bistro Salad, Mixed Greens, Fine Herbs, Whole Grain Mustard Vinaigrette
Spinach Salad, Berries, Praline Pecans, Vegan Feta, Maple Balsamic Vinaigrette
Crunchy Pickle Salad, Toasted Walnuts, Dijon Honey Vinaigrette, Focaccia Bread
Kale, Roasted Vegetable, Crispy Quinoa, Maple Balsamic Dressing

Chicken Entrée

Fig Goat Cheese and Arugula Chicken
Herb Roasted Chicken with Apricots and Pancetta
Heritage Rotisserie Chicken
Green Chili and White Cheddar Chicken
Crispy Pecan Crusted Chicken
Chicken Pot Pie

Fish Entrée

Pan Seared Wild Halibut Citrus Ber Blanc
Chinese 5 Spice Sautéed Salmon
Chilean Sea Bass with Lemon Herb and Honey Glaze
Seafood Scampi
Teriyaki & Togarashi Glazed Wild Salmon
Lump Crab Cakes with Lemon Tarragon Aioli
Pan Seared Jumbo Shrimp with Chipotle Crème Pasta
Miso Glazed Cod

Beef | Pork | Lamb Entrée

Rosemary and Pepper Roasted Beef Tenderloin
Red Wine Braised Beef Short Ribs
Braised Beef Short Rib Bolognese with Pappardelle
Apple and Almond Stuff Pork Tenderloin with Balsamic Reduction
Pan Seared Rosemary and Pepper Crusted Lamb Chop
Prosciutto Wrapped Pork Tenderloin with Caper White Wine Sauce
Smoked Pork Tenderloin with Raspberry Chipotle BBQ Sauce
Smokey Red Pepper Braised Pork Shoulder
Green Chili Carnitas Pozole, Slow Roasted Carnitas, Tortilla Chips, Cotija Cheese

Sides

Wild Rice Pilaf
Citrus and Garlic Grilled Asparagus
Feta and Spinach Gratin
Truffle Mac and Cheese
Maple and Pepper Roasted Seasonal Vegetables
Red Pepper and Sweet Potato Hash
Sesame Sugar Snap Peas
Roasted Fingerling Potatoes with Crispy Herbs
5 Spice Sweet Potato Waffle Fries with Cranberry Curry Ketchup
Wild Mushroom Risotto Cakes
Whipped Mashed Potatoes Traditional or Customized
Gorgonzola Baked Gnocchi
Butternut Squash Ravioli with Sage Butter Pistachios
Creamy Polenta
Citrus Green Beans
Honey Roasted Brussels Sprouts and Peppered Bacon

Dessert

Mini Seasonal Sugar Cookies
Mini Fudge Cakes
Tablesides Open Flame Smores
Flourless Chocolate Brownie Pizookie, Luxardo Cherries, Vanilla Ice Cream
Sugared Doughnuts Bites, Dulce de Leche, Maple Lemon Crema

*We love to customize menus if you have a dish in mind
or a special request, please let us know*