

FAR OUT

CATERING

Buffet & Family Style Menu





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(Minimum 30 people)

Package 1: 4 options per person

(Includes: 1 protein, 1 vegetarian, 1 salad, and 1 side)

Package 2: 5 options per person

(Includes: 2 proteins, 1 vegetarian, 1 salad, and 1 side)

Package 3: 6 options per person

(Includes: 1 protein, 1 vegetarian, 1 soup, 1 salad, and 1 slider or tea sandwich)

Package 4: 7 options per person

(Includes: 3 protein, 1 vegetarian entree, 2 sides, and 1 salad)

LEGEND

- Vegetarian (V)
- Vegan (VE)
- Gluten-free (GF)
- Dairy-Free (DF)

SALADS

* Strawberry Cucumber Spinach Salad (V)

With Housemade Apple Cider Vinaigrette.

* Salad with Pomegranate Seeds & Pistachios (V)

With Housemade Champagne Vinaigrette.

* Butter Lettuce Salad with Honey Dijon Dressing

Pecans, Fresh Pears, and Bleu Cheese Crumbles.

* Zaatar Mediterranean Salad (V)

Spring Mix with dried cranberries, roasted pistachios, toasted pita crisps, and cucumber dill yogurt dressing.

* Mint Cucumber Salad

A simple refreshing cool salad tossed in a greek yogurt dressing.



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CHICKEN ENTREES

* Coq au Vin

A traditional French braised Chicken in a burgundy wine sauce with bacon lardons, mushrooms, and pearl onions.

* Honey Butter Lemon Chicken

Marinated Boneless thighs in a creamy lemon sauce.

* Peruvian Chicken Escabeche

Marinated thighs in a peruvian chile sauce topped with red onions and hard boiled eggs.

* Sage Brown Butter Chicken

Roasted Chicken breast lathered in a sage brown butter sauce.

* Lemon Artichoke Chicken

Marinated Boneless thighs in a creamy lemon sauce.

* Pan - Seared Filet Mignon

Flambeed red wine and wild mushroom sauce.

BEEF/PORK ENTREES

* Honey Marinade Flank Steak

With Sauteed Cherry Tomatoes and Fresh Arugula.

* Beef Bourguignon

Traditional short rib Beef Bourguignon, pearl onions, pork belly, saute mushrooms fresh parsely.

* Peruvian Short Ribs (Seco de Carne)

Northern Style 6 hours slow cooked beef in a tomato panca cilantro sauce.

* Succulent Braised Pork

Very tender pork slow cooked in tomato sauce, enhanced by red wine and roasted peppers.

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FISH ENTREES

* White Fish Of The Season

With sauteed cherry tomatoes and chiffonade of basil with white wine sauce.

* Za'atar Salmon

With sauteed cherry tomatoes and garlic, and fresh lemon juice.

* Seafood Paella

Spanish bomba rice, shrimp, clams, and Scallops in a saffron infused broth with a tomato sofrito and assorted veggies.

VEGETARIAN ENTREES

* Cannelloni (V)

Packed pasta sheets stuffed with ricotta cheese, spinach in a bechamel and marinara sauce.

* Penne Pasta

Penne Pasta, Roasted Red Peppers, Fava Beans, Wild Arugula, Marble Tomatoes, Creamy Brown Butter Garlic Confit Sauce.

* Mushroom & Garlic Ravioli (V)

Portobello mushroom ravioli in a homemade wild mushroom sauce with aged parmesan cheese.

* Asparagus Risotto (V,D)

Arborio rice slow cooked and stirred to a rich creamy perfection in a dry white wine with parmesan and sautéed Asparagus.



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VEGETARIAN ENTREES

- * **Cheese Tortellini**
In a creamy white wine alfredo sauce.
- * **Cauliflower Grilled Steak (VE)**
Roasted cauliflower with a vegan wild mushroom sauce.
- * **Mushroom Risotto (V, AV, D)**
Arborio rice slow cooked and stirred to a rich creamy perfection in a dry white wine with Parmesan and sautéed mushrooms.

SIDES

- * **Mediterranean Saffron Rice (V, GF)**
Basmati rice, infused with saffron broth, topped with currants, pistachios & mixed herbs.
- * **Roasted Baby Potatoes (V)**
Baby potatoes, tossed in garlic and fresh herbs.
- * **Grilled Meyer Lemon Asparagus (VE)**
With Sea Salt and cracked pepper.
- * **Scalloped Baked Potatoes (V)**
Sliced yukon potatoes layered with a bechamel sauce, asiago and parmesan cheese.
- * **Roasted Brussels Sprouts (VE, GF)**
Drizzled with Fig Balsamic Reduction.
- * **Roasted Fancy Carrots (V, GF)**
With Smoked Paprika and Honey Harissa drizzle.
- * **Fresh Tomato and Roasted Beet Caprese (V, GF)**
With Smoked Paprika and Honey Harissa drizzle.



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