



HEALTHY GOURMET

MIAMI



—
BUFFET CATERING

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Packages starting at \$57 per guest 4 options. Served buffet style. (1 salad, 2 sides, 1 main)
Upgrades: 5 items (1 salad, 2 main, 2 sides) \$67 - 6 items (1 salad, 3 main, 2 sides) \$79
Add dessert \$ 8.00 - Prices based on 30+ guests



SALADS

ARUGULA, HEIRLOOM TOMATOES AND BURRATA SALAD

with basil oil and white balsamic vinaigrette.

WATERCRESS, ROASTED PEARS, TOASTED HAZELNUTS AND GOAT CHEESE

with honey dijon vinaigrette.

CRISPY PANCETTA CAESAR SALAD

with homemade garlic croutons.

WATERMELON AND HEIRLOOM TOMATOES SALAD

with micro mint, feta cheese and hot honey.

QUINOA TABBOULEH

with falafel balls and tahini dressing.

CHICKEN AND AVOCADO QUINOA SALAD

with roasted corn salsa.

STREET CORN SALAD

with cotija cheese and butter lettuce.

RUSSIAN POTATO SALAD

with roasted beets and lemon aioli.

SIDES

GRILLED ASPARAGUS

with lemon zest yogurt cream, harissa, wild oregano.

ROASTED POTATOES A LA HUANCAINA

ROASTED CAULIFLOWER FLORETS

with cashews and tahini.

STEAMED HARICOT VERTS

with garlic butter and slivered almonds.

CORN AND SPINACH COUSCOUS.

GLAZED BABY CARROTS

with brown sugar and orange zest butter.

RICOTTA AND TOMATO GNOCCHI

with fresh basil.

TRUFFLED POTATO MILLE FEUILLE

ROSEMARY AND PARMESAN ROASTED DUTCH POTATOES

SAUTEED TUSCAN GREENS

with crispy pancetta and sundried tomatoes.

ROASTED GARLIC STEAKHOUSE MASHED POTATOES

MAIN {Poultry}

ROASTED FREE RANGE CHICKEN

with almond apricot couscous.

ASPARAGUS STUFFED CHICKEN ROULADE

with lemon - herb orzo.

PERUVIAN CHICKEN ANTICUCHOS

with panca, pepper, and warming spices.

MAIN {Berkshire Pork + \$2.50}

SOUS VIDE PORK TENDERLOIN

with apples, pecans, cranberries and sage butter.

ITALIAN PORCHETTA

parmesan polenta, brandy pork demi.

HERB CRUSTED PORK LOIN

glazed carrots and fig - port sauce.

CRISPY PORK BELLY

on kimchi fried rice.

MAIN {Prime Angus Beef + \$4.50}

PERUVIAN TENDERLOIN LOMO SALTADO

with aji amarillo, cilantro soy sauce and jumbo corn rice.

48-HOUR SHORT RIBS, HOMEMADE GREMOLATA

and truffled mashed potatoes.

SOUS VIDE PRIME TENDERLOIN FILET

with marinated mushrooms and rosemary fig demi.

BEEF STROGANOFF

with pearl onions and baby carrots.

APPLEWOOD SMOKED RIB ROAST

with roasted potato wedges.

MAIN {Vegetarian +\$1.50}

RICOTTA GNOCCHI

wild mushrooms, shaved asparagus and parmigiano reggiano.

WILD MUSHROOM RAVIOLI

roasted trumpet mushrooms, blistered tomatoes, tomato basil relish

ROASTED EGGPLANT PARMIGIANA

with sweet San Marzano tomato sauce.

SPINACH AND MUSHROOM CANNELLONI

with ricotta and toasted pine nuts.