

CITY | FARM

SHEILA BUFFET MENU

*This menu offers your guests a 1.5-hour food service.
The food stations are set up on long tables where your guests can walk along and serve themselves.*

FOCACCIA BREAD

Focaccia Bread
with Salted Herb Butter (VG)

SALAD

Your choice of 2 of the following to serve your guests:

Spinach & Arugula
with Pickled Grapes, Candied Pecans & Goat Cheese (VG, GF)

Spinach
with Seasonal Fruit, Shaved Fennel, Toasted Almonds & Feta Cheese (VG, GF)

Spinach & Radicchio
with Balsamic Roasted Grapes, Blue Cheese & Focaccia Bread Crumb (VG)

Mixed Greens
with Tomato, Cucumber, Carrot, Pickled Onion & Toasted Pumpkin Seeds (VG, V, GF, DF)

Green Leaf
with Dill, Parsley, Chives & Mint (VG, V, GF, DF)

Classic Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Focaccia Croutons

Baby Kale Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Focaccia Croutons

Heirloom Tomato
with Soft Mozzarella, Fresh Basil, Black Olive Oil & Fried Focaccia Bread Crumb (VG)

Pickled Beet
with Shaved Fennel, Arugula, Candied Pecans, Goat Cheese & Pickled Mustard Seeds (VG, GF)

PROTEIN

Your choice of 2 of the following to serve your guests:

This Provides Each Guest with A Half Portion of Each Protein

Rosemary, Thyme & Lemon Marinated Grilled Chicken
with Red Wine Au Jus (GF, DF)

Carved Beef Sirloin
with Red Wine Au Jus (GF, DF)

Grilled Salmon
with Pickled Mustard Salsa Verde (GF, DF)

Vegetarian/Vegan Available Upon Request
Stuffed Mushroom Wellington
with Pickled Mustard Salsa Verde (VG)

or

Seasonal Stuffed Portobello
with Pickled Red Cabbage & Herb Salsa (VG, V, GF, DF)

SIDES

Your choice of 2 of the following to serve your guests:

Seasonal Mixed Vegetables (VG, V, GF, DF)

Whipped Roasted Garlic & Chive Buttermilk Mashed Potatoes (VG, GF)

Caramelized Onion Potato Pavè (VG, V, GF)

Seasonal Vegetable Rice (VG, V, GF, DF)

C I T Y | F A R M

S H E I L A B U F F E T M E N U

DESSERT DISPLAY

Your choice of 1 of the following to serve your guests:

Spiced Apple Pastries
with Salted Caramel, Blueberry Preserve & Vanilla Custard (VG)

Seasonal Shortcakes
with Fresh Cream & Mint (VG)

Flourless Chocolate Cake
with Chocolate Custard & Seasonal Preserve (VG, GF)

NY Style Cheesecake
with Seasonal Preserve (VG)

Sticky Toffee Pudding
with Salted Bourbon Caramel, Candied Walnuts & Fresh Cream
(VG)

Double Chocolate Cake
with Chocolate Ganache & Candied Nuts (VG)

Vegan Cheesecake
with Seasonal Preserve (VG, V, DF)

Vegan Chocolate & Peanut Butter Mousse
with Toasted Coconut (VG, V, GF, DF)

Freshly Carved Fruit & Mixed Berry Display (VG, V, GF, DF)

COFFEE & TEA STATION

Freshly Brewed Roasted Coffee & Tea
Milk, Almond Milk, Cream, Sugar