

# CITY | FARM

## SHEILA BUFFET MENU

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*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

Portobello Mushroom Wellington  
with Pickled Mustard Salsa Verde (VG, V, DF)

*or*

Seasonal Stuffed Portobello Mushroom  
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, DF)

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

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### 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