

## 2018 Plated Brunch Menu

Starting at \$19.95 per person - 50 guests minimum  
based on selections

**Included:** Bakery fresh Mini-Pastries with Southern Preserves and Breakfast Fingerling Potatoes

- ◆ **Millcreek Eggs Benedict\***  
Wisconsin apple smoked sausage,  
tomato, hollandaise sauce
- ◆ **Grilled Vegetables Frittata**  
Eggs soufflé, glove spinach, prosciutto,  
buttermilk leeks
- ◆ **Utah Red Trout\***  
Haricot vert, heirloom tomato sauce,  
cilantro chili oil
- ◆ **Atlantic Filet of Salmon\***  
Roasted garlic kale, dill beurre blanc
- ◆ **Grilled New York Steak & Egg\***  
Poached egg, sautéed mushrooms,  
sherry pan sauce
- ◆ **Apple Butter French Toast**  
Exotic fruit compote, Vermont maple  
syrup, vanilla whipped cream
- ◆ **Eggs Benedict Florentine\*(Vegetarian)**  
Twin poached eggs, tomatoes, spinach,  
smoked chipotle

**\*GLUTEN-FREE, LACTOSE-FREE, VEGAN,  
DIETARY REQUESTS ARE WELCOME**



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## 2018 Buffet Menu – Entrée Choice

Starting at \$29.95 per person  
based on selections

50 guests minimum ~ 90 minutes service

### Included Items:

- ◆ **Mixed Green Salad**  
Roasted walnuts, feta cheese crumbles, sherry wine vinaigrette
- ◆ **Sautéed Vegetables**  
An assortment of seasonal vegetables with garlic, shallots, and fresh herbs
- ◆ **Starch Options (Select One)**  
Roasted garlic new potatoes, buttermilk whipped potatoes, basmati rice with herbs and spices
- ◆ **Bakery Breads**  
An assortment of fresh bakery breads and chef butter

### Land

- ◆ **Black Angus Top Sirloin\***  
Grilled asparagus, roasted baby corn, red wine reduction
- ◆ **Teres Major Beef tenderloin\***  
Black trumpet mushrooms and brussels sprouts, horseradish pan sauce
- ◆ **Free Range Chicken Breast\***  
Charred broccolini, watermelon radish salad, cabernet thyme jus
- ◆ **Pan Seared Pork Loin\***  
Mustard greens, roasted fingerling potatoes, calvados wine reduction

### Water

- ◆ **Fennel Pollen Dusted King Salmon\***  
Stir-fried vegetables, enoki mushrooms, Meyer lemon vinaigrette
- ◆ **Herb Crusted Red Snapper\***  
Pickled Napa cabbage, Swiss chard, chimichurri, chorizo oil

### Vegetarian

- ◆ **Risotto Cakes Provençal**  
Oven dried tomatoes, shiitake mushrooms, sauce Provençal
- ◆ **Eggplant Parmesan**  
Traditional preparation, parmesan cheese, marinara, basil oil



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# 2018 Theme Buffet Menus

price based on selection

50 guests minimum ~ 90 minutes service

## Ethnic Fusion \$36.95 per person

- ◆ **Arugula & Melon Salad**  
Queso fresco, añejado sherry vinaigrette
- ◆ **Roasted Root & Seasonal Vegetables**  
Herbs and spices, garlic olive oil drizzle
- ◆ **Black Bean Corn & Quinoa Salad**  
Hot house peppers, cumin citrus dressing
- ◆ **Jasmine White Rice**  
Mediterranean seasonings, saffron oil
- ◆ **Grilled Marinated Skirt Steak\***  
Purple fingerling potatoes, chimichurri sauce
- ◆ **Pan Seared Free Range Chicken\***  
Smoked tomatoes, piquillo pepper sauce
- ◆ **An Assortment of Fresh Bakery Breads**

## Mediterranean \$38.95 per person

- ◆ **Endive and Arugula Salad**  
Oven dried pears, ricotta cheese, spicy walnuts, sherry vinaigrette
- ◆ **Greek Salad**  
Feta cheese, olives, English cucumber, traditional dressing
- ◆ **Seared Eggplant**  
With exotic spices, oregano infused broccolini, balsamic glaze
- ◆ **Israeli Couscous**  
Oven roasted with garlic and Mediterranean seasonings
- ◆ **Mediterranean Dover Sole\***  
Brussels sprouts, shiitake mushrooms, citrus caper berry sauce
- ◆ **Marinated Shoulder of Australian Lamb\***  
Slow roasted with tomatoes and spices, mint yogurt sauce
- ◆ **An Assortment of Fresh Bakery Bread**

## Western Game \$MP

- ◆ **Baby Spinach Salad**  
Poached pears, pecans, Chèvre cheese, balsamic vinaigrette
- ◆ **Whipped Buttermilk Potatoes**  
Creamed skin on new potatoes, garlic and basil
- ◆ **Sweet Utah Corn**  
Fresh corn on the cob, grilled or poached, Chef's butter with spices
- ◆ **Semolina-Crusted Red Trout\***  
Pan-seared, southwest seasonings, smoked chipotle barbeque sauce
- ◆ **Medallions of Buffalo Tenderloin\***  
Wood grilled to perfection, spinach, Madeira mushroom sauce
- ◆ **An Assortment of Fresh Bakery Breads**

## Fresco Italiano \$37.95 per person

- ◆ **Baby Spinach Salad**  
Romano cheese, caramelized pecans, tear drop tomatoes, balsamic vinaigrette
- ◆ **Creamy Polenta**  
Pan-seared polenta cakes, mascarpone cheese, Provençal sauce
- ◆ **Haricot Vert Al Forno**  
Oven roasted green beans, prosciutto, seasoned bread crumbs
- ◆ **Pan-Seared Atlantic Salmon\***  
Wrapped in Italian pancetta, roasted beets, baby kale, red wine sauce
- ◆ **Flank Steak Puttanesca\***  
Classic presentation with red sauce and seasonal vegetables
- ◆ **An Assortment of Fresh Bakery Bread**

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50 guests minimum ~ 90 minutes service

### Celebraciones

Starting at \$29.95 per person  
based on selections

- ◆ **Traditional Chicken Enchiladas\***  
Melted cheese, pickled onions, crema fresca guajillo sauce
- ◆ **Short Ribs Jalisco Style\***  
Slow braise boneless beef short ribs with chiles and wine, tortilla strips, braising sauce
- ◆ **Grilled Pork Loin Adobado\***  
Spicy mole sauce, sour cream, smoky sweet potatoes, grilled knob onions
- ◆ **Seafood Medley Tacos\***  
A la plancha, radishes, chayote coleslaw, grilled pineapple habaño sauce

### Includes:

- ◆ **Traditional Salad**  
Baby greens from the garden, pepitas, queso añejo, pickled jalapeño vinaigrette
- ◆ **Seasonal Vegetables Options (select one)**  
Grilled seasonal vegetables, roasted with garlic and fresh herbs  
Fire roasted corn on the cob, citrus chile de arbol and cilantro
- ◆ **Starch Options (select one)**  
Roasted new potatoes, refried beans or Spanish rice
- ◆ **Tortillas de Maize or de Arina a la Parilla**

### Asian Grill

\$32.95 per person

- ◆ **Lime Chicken & Cilantro Salad**  
Cucumber, sprouts, onion, jalapeño, lime dressing
- ◆ **Salted Blood Orange & Kiwi Salad**  
Boston bib lettuce, pomegranate, jicama, honey thyme vinaigrette
- ◆ **Baby Bok Choy**  
Sautéed to perfection, finished with tamari soy
- ◆ **Long-Grain White Rice**  
Steamed and served with oriental seasonings, teriyaki glazed bamboo shoots & scallions
- ◆ **Ginger Pork Loin\***  
Roasted pork loin with apple ginger sake sauce

### Vegetarian Feast. (gluten-free)

\$28.95 per person

- ◆ **Spinach Salad**  
Artichokes, pine nuts, red onion, gorgonzola
- ◆ **Marinated Garden Vegetables**  
Balsamic marinated zucchini squash and bell peppers
- ◆ **Fresh Fruit Brochettes**  
Seasonal fruit skewers, pepper mint, molasses glaze
- ◆ **Crispy Risotto Cakes**  
Oven dried tomatoes, shiitakes, Provençal sauce
- ◆ **Eggplant Parmesan**  
Classic presentation, special house marinara
- ◆ **Bakery Breads**  
An assortment of fresh bakery bread

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## 2018 Open House Reception Buffets price based on selections

100 guests minimum ~ 90 minutes service

### Gourmet Garden \$25.95 per person

- ◆ **Chicken Caesar Salad**  
Romaine, croutons, traditional dressing
- ◆ **Crudité Selection**  
Broccoli, cauliflower, asparagus, rainbow carrots, baby corn, peppers, cucumbers
- ◆ **Relish Tray**  
Spanish olives, pepperoncini, cornichons, radishes
- ◆ **Seasonal Fresh Fruit Presentation**  
Medley of honeydew, cantelope, wild berries, watermelon, and grapes
- ◆ **Tri Color Rotini Salad**  
Fresh peas, sun-dried tomatoes, Pecorino Romano, arugula pesto sauce
- ◆ **Bakery Fresh Breads**  
An assortment of fresh bakery breads



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### Gourmet Sliders Starting at \$24.95 per person based on selections

- ◆ **Mixed Spring Green Salad**  
Feta, toasted walnuts, champagne vinaigrette
- ◆ **Tri Color Rotini Salad**  
Oven dried tomatoes, peppers and olives, Romano cheese, pickling vinaigrette
- ◆ **Crudité Tray 1**  
Carrots, broccoli, cauliflower, asparagus, English cucumbers
- ◆ **Crudité Tray 2**  
Zucchini, squash, hot house peppers, mushrooms
- ◆ **Crudité Tray 3**  
Mediterranean olives, pepperoncini, cornichons, radishes

### Select Up to Three:

- ◆ **Southside\***  
Ground chuck, smoked bacon, queso fresco, guacamole
- ◆ **Pulled Pork\***  
Slow roasted pork shoulder, pickled napa cabbage-fennel, paprika aioli
- ◆ **Rocky Mountain Elk\***  
Heirloom tomatoes, Boston bibb lettuce, blue cheese, onion jam
- ◆ **Mediterranean\***  
Ground lamb topped with Tzatziki sauce, cucumbers, and feta
- ◆ **Western\***  
Ground buffalo, piquillo pepper-cilantro coleslaw, harissa sauce
- ◆ **Carne Asada\***  
Jalisco Cheese, tomatoes, arugula, roasted poblano pepper sauce

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## 2018 Dessert Buffet

\$19.95 per person

50 guests minimum ~ 60 minutes service

### Included Items:

◆ **Seasonal Fresh Fruit**

Fruit Tray 1: Golden watermelon, fresh kiwi, berries, and oranges

Fruit Tray 2: Pineapple, raspberries, blood oranges, and mangos

Fruit Tray 3: Cantaloupe, strawberries, grapes, and honeydew

◆ **Assorted Mexican Wedding Cookies**

Choose two of the following desserts - additional options may be selected

- ◆ New York Cheesecake
- ◆ Chocolate Truffle Cake
- ◆ Raspberry Cheesecake
- ◆ Marzipan Cake
- ◆ Black Forest Cake
- ◆ Pecan Bourbon Tarts
- ◆ Chocolate Éclairs
- ◆ Chocolate Dipped Strawberries \$1.95 ea.
- ◆ Tiramisu
- ◆ Chocolate Decadence
- ◆ Grand Marnier Gateau
- ◆ Napoleons
- ◆ Chantilly Swans
- ◆ Fresh Fruit Tarts
- ◆ Pear Pistachio-Almond Tart
- ◆ Chocolate Mousse



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PHOTOGRAPHY

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