

Max's Catering

Luncheon Buffets Menu

~ **Build Your Own Sandwich Buffet** ~

California Field Greens Salad

Grape tomatoes, citrus vinaigrette, mandarin orange segments

Radicchio and Frisee Salad

Feta cheese, candied garlic, sherry vinaigrette

Sliced Assorted Cold Cuts and Cheeses

Freshly baked rolls, sliced breads, French Baguettes, tomatoes, red onions, leaf lettuce, bread and butter pickles and accompaniments

Chef's Selection of Whole Cakes and Tortes

~ **The Really South and Really West Luncheon Buffet** ~

Roast Chicken and Tomatillo Soup

Tortilla strips and cilantro

Roasted Poblano Chile Salad

Pickled red onion, queso fresca, Serrano vinaigrette

Green Bean and Zucchini Salad

Avocado, pomegranate seeds, cider vinaigrette

Spiced Beef Taco Salad

Monterey Jack Cheese, avocado, diced tomato, Chipolte tortilla chips

Oven Roasted Chili Relleno

Roasted Tomato and Jalapeno Salsa

Smoked Chicken Enchiladas

Ranchera salsa, cheddar cheese, sour cream and guacamole

Dessert Selection

Tropical fruit salad with cinnamon crème Chantilly, pineapple and star anise compote,
Coconut crème caramel, crisp churros with chocolate sauce and sugar

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~ Salad and Sandwich Buffet ~

Crisp Green Salad with Goat Cheese

Red potatoes, warm bacon vinaigrette, crostinis

Traditional Caesar Salad

Parmesan cheese, anchovy fillets, pugliese croutons

Assorted Finger Sandwiches

Ham salad, curried chicken salad with almonds and currants, egg salad, smoked turkey salad with cranberry aioli, smoked trout salad with red onion

Watermelon Pickles, Sweet and Sour Pickle Spears, Sweet Cherry Peppers

Individual Pastry Platter

Éclairs, mini cannolis, cookies, pecan diamonds, cinnamon shortbread

~ Northern Italian Specialty Luncheon Buffet ~

Pasta Frijoles

Basil puree and Parmesan

Grilled Artichoke and Baby Spinach Salad

Creamy tarragon dressing

Traditional Caesar Salad

Parmesan cheese, anchovy fillets, pugliese croutons

Three Cheese Seafood Lasagna

Pomodoro sauce, Pecorino Romano cheese

Murray's Chicken with Roasted Lemon and Rosemary Sauce

New potatoes and haricot vert

Chocolate Tiramisu, Orange Biscotti, Chocolate Ricotta Cannoli

Fresh fruit with marsala

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~ Seafood Luncheon Buffet ~

Gulf Shrimp and Maine Lobster Bisque

Vanilla bean, roasted garlic

Cold Poached Blue Point Oyster Salad

Asparagus, plum tomato, Roquefort cheese

Calamari and Fennel Salad

Boston lettuce, sherry vinaigrette, sweet onion

Grilled Atlantic Salmon

Saffron basmati rice, dill buerre blanc

Mussel Skillet Paella

Pimentos, saffron, Arborio rice

**Chocolate Truffle Cake, Lemon Meringue Pie,
Strawberry Shortcake with Crème Chantilly**