



# International Buffet

*Create your own menu - \$45.00 per person*

## Choose Two

### Grilled Chicken California

*Grilled marinated chicken breast topped with a sauté of artichoke hearts, tomato, onion, garlic,  
And white wine*

### Chicken Cacciatore

*Red wine braised chicken with peppers, mushrooms, garlic, and a zesty, fresh herb marinara sauce*

### Chicken Fricassee

*White wine braised chicken with mushrooms and tarragon*

### Grilled Flank Steak & Chicken Fajitas

*Served with peppers, guacamole and pico de gallo*

### Beef Bourguignon

*Tender braised beef in a hearty brandy and red wine with mushrooms, bacon, carrots, onions, and garlic*

### Baked Salmon

*Served with fennel and sundried tomatoes*

### Eggplant Parmesan

*With marinara and melted mozzarella*

### Penne Pasta

*With Roasted Vegetables, Sun Dried Tomatoes and Feta Cheese*

*Additional fees may apply - All items are subject to a 20% service fee plus tax - There is a \$2,000 minimum on all events*

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## Choose Three

### Panzanella Salad

*Crisp romaine with cucumber, tomato, sweet peppers, capers and grilled country bread  
Tossed in a red wine vinaigrette and topped with basil Chiffonade*

### Country Salad

*Tossed salad with bacon, mushrooms, croutons and sherry vinaigrette*

### Grilled Vegetable Salad

*Grilled zucchini, eggplant, sweet peppers and red onion  
Tossed with a balsamic vinaigrette*

### Ancho Grilled Shrimp Salad

*Grilled romaine lettuce, Ancho grilled shrimp, orange, avocado and red onion  
Tossed in an orange balsamic vinaigrette*

### Tossed Garden Salad

*With garlic croutons and champagne vinaigrette*

### Haricot Verts

### Lemon Asparagus

*With chopped pistachios and Parmigiano-Reggiano  
Garnished with a lemon vinaigrette*

### Saffron Risotto

### Rice Pilaf

### Roasted Chipotle Red Potatoes

*With chipotle, lemon and garlic*

### Roasted Rosemary Potatoes

### Garlic Toast

### Artisanal Bread

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## Choose One

### Chocolate Mousse

*Served with fresh whipped cream*

### Strawberry Shortcake

*Freshly-baked shortcake served with fresh whipped cream and strawberries*

### Grand Marnier Zabaglione

*Served with fresh berries and orange-almond biscotti*

### Tiramisu

*Layers of ladyfingers soaked in espresso and coffee liquor  
With marsala mascarpone mousse and shaved chocolate*

### Mixed Berry Cobbler

*Served with fresh whipped cream*

