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## **BUFFET DINNER MENU**

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THE FOLLOWING IS A SAMPLE OF THE MANY OPTIONS AVAILABLE

PLEASE CONTACT US AT 305.892.2066  
OR  
EVENTS@EGGWHITESCATERING.COM

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1419 NE 129TH STREET, MIAMI, FL 33161 • 305.892.2066 • EGGWHITESCATERING.COM



## ELEGANT BUFFET DINNER MENU

FRESH BAKED ARTISAN BREAD DISPLAY INCLUDING FOCACCIA, BAGUETTES AND PETITS PAINS  
SERVED WITH HERB INFUSED OLIVE OIL AND SWEET WHIPPED BUTTER

### SALADS

KALE AND HEARTS OF ROMAINE  
CAESAR SALAD WITH SHAVED PARMESAN  
AND TOASTED RYE CROUTONS

TENDER GARDEN GREENS WITH  
GRAPE TOMATOES, CARROT HAYSTACK,  
BALSAMIC VINAIGRETTE

COUSCOUS SALAD WITH ALMONDS AND  
DRIED FRUIT CHAMPAGNE VINAIGRETTE

HERB AND PEA SHOOT SALAD WITH  
CUMIN SCENTED WALNUTS,  
RED PEPPERS AND CRISPY PROSCIUTTO,  
GREEN GODDESS DRESSING

GREEK SALAD WITH CUCUMBERS,  
VINE RIPENED TOMATOES,  
KALAMATA OLIVES AND FETA CHEESE,  
LEMON-OREGANO VINAIGRETTE

BOSTON LETTUCE AND RADICCHIO WITH  
APPLEWOOD SMOKED BACON,  
SHAVED MANCHEGO CHEESE,  
CANDIED PECANS AND FIG VINAIGRETTE

ROASTED BEETS, TENDER FIELD GREENS,  
SHAVED FENNEL, EDIBLE FLOWER BLOOMS,  
AGED SHERRY WINE VINAIGRETTE

WATERMELON, TOMATO AND  
WATERCRESS SALAD WITH FETA,  
MINTED BALSAMIC DRIZZLE

SLICED FRESH MOZZARELLA AND  
VINE RIPENED TOMATOES WITH  
BASIL OIL DRIZZLE

MARINATED ASPARAGUS SPEARS WITH  
MONTRACHET AND WALNUTS  
ON A BED OF TENDER GREENS,  
LEMON VINAIGRETTE

SPINACH AND DAIKON RADISH WITH  
STRAWBERRIES, SHAVED RED ONION,  
TOASTED ALMONDS AND SAGA BLUE,  
AGED BALSAMIC VINAIGRETTE

MIXED GREENS WITH ROASTED BUTTERNUT  
SQUASH, QUINOA AND TOASTED HAZELNUTS,  
SHERRY WINE VINAIGRETTE

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## ELEGANT BUFFET DINNER MENU - MAIN COURSE

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### MEAT AND POULTRY

CHICKEN SALTIMBOCCA WITH  
TASSO HAM AND SAGE INFUSED PAN  
GRAVY

SAUTÉED CHICKEN BREAST WITH  
SHITAKE MUSHROOMS AND  
ARTICHOKES, CHIANTI WINE SAUCE

PAN ROASTED CHICKEN BREAST STUFFED  
WITH CHORIZO, FONTINA,  
ROASTED PEPPERS AND SPINACH

GRILLED YUCATAN CHICKEN ON THE  
BONE ORANGE GUAJILLO GLAZE

GRILLED POLLO ADOBADO  
RED CHILE MARINATED CHICKEN BREAST

MOJO MARINATED CENTER CUT PORK  
CHOP, GUAVA BARBEQUE SAUCE

PORK SHANK OSSO BUCCO WITH  
FENNEL, LEEK AND ORANGE

GRILLED NY STEAK WITH MUSHROOMS  
AND PORT WINE PAN GRAVY

SLOW BRAISED BONELESS SHORT RIBS  
WITH A GUINNESS STOUT DEMI GLACE

MOROCCAN LAMB TAGINE WITH  
GRILLED LEMON, DATES, CHICKPEAS AND  
GREEN OLIVES

### SEAFOOD

SZECHUAN GLAZED SALMON ON A  
BED OF BRAISED BOK CHOY

MAHI MAHI CRUSTED IN THYME AND TARRAGON,  
LA MANCHA SAFFRON CRÈME SAUCE

LOCAL SNAPPER FILLET WITH  
SAUTÉED FENNEL, TOMATOES AND CAPERS

OVEN ROASTED SALMON WITH  
GARLIC, CILANTRO AND LIME

GRILLED MAHI MAHI WITH  
PINEAPPLE SCOTCH BONNET CHUTNEY

PAN ROASTED BRANZINO WITH A  
TOMATILLO SALSA VERDE

MISO GLAZED FILET OF BLACK COD  
"NOBU-STYLE "

PAN SEARED LOCAL BLACK GROUPER WITH  
A WARM TOMATO OLIVE VINAIGRETTE

**PLANT-BASED, VEGETARIAN AND VEGAN MENU IS AVAILABLE ON OUR WEB SITE**

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### ACCOMPANIMENTS

COUSCOUS WITH  
CONFETTI VEGETABLES

QUINOA PILAF WITH  
MUSHROOMS AND PECANS

FARRO AND SWEET PEA PILAF

MOROS Y CHRISTIANOS  
CUBAN BLACK BEANS AND RICE

LIGHTLY BUTTERED GNOCCHI

ORZO WITH SPINACH AND  
SUN-DRIED TOMATOES

SMOKED GOUDA MAC N CHEESE

TRUFFLE MUSHROOM RISOTTO

LA MANCHA SAFFRON RICE PILAF

ROSEMARY ROASTED RED BLISS POTATOES

WHIPPED POTATOES WITH  
ROASTED GARLIC

POTATOES AU GRATIN

CARAMELIZED SWEET POTATOES

POLENTA CAKE WITH CHIVES

SUMMER SQUASH, CARROT, ZUCCHINI  
AND SHALLOT SAUTÉ

GRILLED MEDITERRANEAN  
VEGETABLES

PAN ROASTED BRUSSEL SPROUTS WITH  
SMOKED BACON AND SHALLOTS

LEMONY SWISS CHARD  
SAUTEED WITH TOMATOES

WARM ASPARAGUS WITH WALNUTS

CARAMELIZED CAULIFLOWER WITH  
BROWN BUTTER AND LIME

CLASSIC GREEN BEAN AMANDINE  
ROASTED TRIO OF ROOT VEGETABLES

PARMESAN ROASTED BROCCOLI

GLAZED GINGER SCENTED  
YOUNG CARROTS

STIR-FRIED BOK CHOY AND  
ASIAN VEGETABLES

BRAISED RED CABBAGE WITH BACON  
AND GREEN APPLE

TOMATOES PROVENCAL  
SAUTEED SEASONAL VEGETABLES

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## ELEGANT BUFFET DINNER MENU - STATION OPTIONS

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### CARVING ACTION STATION

SLOW ROASTED MAJESTIC BARRON OF BEEF  
WITH CRUSHED PEPPERCORNS AND HERBS,  
DIJON HORSERADISH SAUCE

NEW YORK STRIP LOIN AU POIVRE WITH A  
MERLOT DEMI-GLACE REDUCTION

ROASTED TOM TURKEY WITH A

GIBLET AND BROWN ALE GRAVY,  
CRANBERRY CHIPOTLE RELISH

TENDER GRILLED CHURRASCO STEAK  
GREEN CHIMICHURRI

ROASTED LEG OF LAMB  
GINGER, JALAPEÑO AND MINT JAM

GUAVA BARBEQUED TENDERLOIN OF  
BEEF (FILET MIGNON)

SESAME CRUSTED SASHIMI GRADE  
TUNA LOIN WITH WASABI FOAM

### PASTA ACTION STATION

FARFALLE PASTA WITH A CRACKED PEPPER ALFREDO SAUCE

CAVATAPPI PASTA WITH RED OR WHITE CLAM SAUCE

PENNE PASTA ALLA VODKA

ORECHIETTE WITH BASIL PESTO

GNOCCHI WITH A FIRE-ROASTED POMODORO SAUCE

TIGER SHRIMP

GRILLED CHICKEN BREAST JULIENNE

MINI MEATBALLS

SPICY ITALIAN SAUSAGE

### PRESENTED WITH A SELECTION OF TOPPINGS

DICED GARDEN TOMATOES, SAUTEED MUSHROOMS, ARTICHOKE HEARTS,  
DOUBLE SMOKED BACON, SWEET PEAS, STEAMED BROCCOLI,  
BELL PEPPERS, KALAMATA OLIVES, SUNDRIED TOMATOES,  
FRESH SPINACH, BASIL CHIFFONADE, DICED MOZZARELLA,  
SHAVED PARMESAN CHEESE AND TRUFFLE OIL

**PLEASE REFER TO OUR WEB SITE FOR ADDITIONAL STATION OPTIONS**

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### BUTLER PASSED MINI DESSERTS

A LUSCIOUS ARRAY OF MINI DESSERTS WHICH MAY INCLUDE CHOCOLATE HAZELNUT BRULEE TARTS, GUAVA CHEESECAKE, RED VELVET CAKE POPS, TIRAMISU SHOTS, FRENCH MACARONS, PINA COLADA TRES LECHES, KEY LIME PIE, FRUIT TARTS, ECLAIRS AND CHOCOLATE DIPPED STRAWBERRIES

SERVED WITH REGULAR AND DECAFFEINATED AMERICAN COFFEE AND A SELECTION OF HOT TEAS

### PREMIUM GOURMET ESPRESSO CART

OUR BARISTA WILL PREPARE A VARIETY OF ESPRESSO-BASED DRINKS, TEAS, HOT CHOCOLATE AND MORE

OFFERED WITH FLAVORED ITALIAN SYRUPS, STEAMED AND FROTHED MILK, CINNAMON, COCOA POWDER AND ROCK CANDY SWIZZLE STICK STIRRERS

LIQUEUR ADD-INS AVAILABLE

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