

# FOOD FIRST EVENTS & CATERING

BUFFET OR FAMILY STYLE MENU  
WE PUT THE FOOD FIRST IN ALL OF YOUR EVENTS!



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Mixologist services + craft cocktails  
available at additional costs

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## BREAD

Assorted Bread Basket | whipped butter  
Housebaked Rosemary Focaccia | herb olive oil  
Cheddar-Jalapeno Cornbread | whipped honey butter  
Parker House Rolls | whipped truffle butter  
Garlic Parmesan Breadsticks | garlic-parmesan oil

## SALAD

Butter Lettuce & Ombre Berry | butter lettuce, mixed berries, avocado, toasted pistachios, aged balsamic poppy seed dressing  
Roasted Butternut Squash & Spinach | baby spinach, roasted butternut squash, dried cranberries, goat cheese, candied pecans, maple vinaigrette  
Kale & Pomegranate | massaged kale, pomegranate seeds, feta cheese, toasted almonds, lemon-tahini dressing  
Farro & Roasted Root Vegetables | farro, roasted carrots, parsnips, red onions, arugula, honey-mustard vinaigrette  
Endive & Citrus | Belgian endive, mixed citrus segments, shaved fennel, pistachios, citrus vinaigrette  
Apple & Walnut | mixed greens, thinly sliced apples, blue cheese crumbles, candied walnuts, apple cider vinaigrette  
Roasted Beet & Mâche | roasted baby beets, mâche, goat cheese mousse, crushed pistachio, blood orange dressing  
Warm Lentil & Kale | warm lentils, massaged kale, roasted cherry tomatoes, crumbled feta, lemon-dijon dressing  
Fennel & Pear | shaved fennel, sliced pears, arugula, parmesan shavings, walnut vinaigrette  
Brussels Sprout & Bacon | shredded Brussels sprouts, crispy bacon, dried cranberries, shaved parmesan, balsamic reduction  
Romaine & Avocado Citrus | romaine hearts, mixed citrus, sliced avocado, green goddess dressing  
Cauliflower & Purple Cabbage | roasted cauliflower, shredded purple cabbage, parsley, turmeric-citrus dressing  
Cucumber & Oak Leaf Lettuce | oak leaf lettuce, cucumber, heirloom tomatoes, red onion, sumac dressing

## CHICKEN

Tuscan Lemon Chicken | Herb-marinated, charred lemon garnish  
Balsamic Glaze Drizzle Chicken | Caramelized shallots, aged balsamic reduction  
Tequila Lime Chicken Skewers | Tequila-lime reduction, cilantro dust  
Caribbean Jerk Chicken | Pineapple salsa, plantain crisp  
Chicken Saltimbocca Medallions | Prosciutto wrap, sage beurre blanc  
Piri Piri Chicken Thighs | Spicy pepper sauce, lime zest  
Chicken Cordon Bleu Roulades | Dijon cream sauce, parsley tuile  
Spinach & Ricotta Chicken Roulade | Tomato coulis, micro basil  
Saffron Chicken Kebabs | Saffron threads, bell pepper confetti  
Coq au Vin | Pearl onions, lardon crisp  
Moroccan Chicken Skewers | Apricot couscous, harissa drizzle  
Korean BBQ Chicken Wings | Gochujang glaze, sesame tuile  
Chicken Parmesan | Housemade marinara, pearl mozzarella  
Chicken Tikka Masala | Tomato curry emulsion, cilantro oil  
Garlic Herb Chicken Confit | Roasted garlic emulsion, confit cherry tomatoes  
Teriyaki Chicken | Teriyaki glaze, vegetable julienne  
Prune and Olive Chicken | Capers, prunes, green olives, fresh herbs  
Honey Lemon Chicken | Lightly breaded, lemon-honey glaze, fresh thyme

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## BEEF

Argentinian Churrasco | Grilled flank steak, chimichurri sauce

Peppercorn Steak Au Poivre | Cognac cream sauce, peppercorn crust

Ginger Soy Marinated Skirt Steak | Ginger soy reduction, toasted sesame seeds

Braised Beef Short Rib | Confetti, red wine essence

Chili-Rubbed Brisket | Slow-cooked, tender slices with a smoky chili rub

Beef Bourguignon | Classic French stew, pearl onions, and button mushrooms

Beef & Broccoli | Oyster glaze, tender stem broccoli, toasted sesame seeds

Flank Steak Carving Station | Charred lemon salsa verde

Balsamic Glazed Tri-Tip Carving Station | Sweet balsamic glaze, roasted pearl onion compote

Roast Beef Carving Station | Garlic rosemary rub, sun-dried tomato jam (supplement)

Herbes de Provence Prime Rib Carving Station | Herbes de Provence crust, garlic confit jus (supplement)

Cabernet-Shallot Beef Tenderloin Carving Station | Rich cabernet reduction, crispy fried shallots (supplement)

Slow Cooked Short Ribs | Braised in red wine with garlic and herbs, served with a rich demi-glace

Grilled New York Steak | Marinated and grilled, served with chimichurri sauce

Barbecue Brisket | Smoked and slow-cooked, served with a tangy barbecue sauce

Peppercorn-Crusted Beef Skirt | Roasted and served with a creamy peppercorn sauce

## PORK

Thyme-Infused Pork Chop | Oven-roasted, apple cider brine, spiced apple relish

Blackberry Balsamic Pork Belly | Slow-cooked, blackberry balsamic reduction, micro greens

Prosciutto-Wrapped Pork Tenderloin | Herb marinated, fig compote

Char Siu Pork Ribs | Cantonese barbecue sauce, scallions, sesame

Pork Osso Buco | Savory stock braised, gremolata, creamy polenta

Porchetta Carving Station | Fennel pollen, rosemary jus

Honey-Garlic Pork Skewers | Sweet peppers and red onion, toasted sesame seeds

Pork Loin Roulade | Spinach, pine nuts, golden raisins, port wine reduction

Cajun Pork Ribs | Bourbon BBQ sauce, crispy onion straw

Pork Medallion | Brandy peppercorn sauce, mushroom cap

## FISH

Chili-Lime Mahi Mahi | Mango salsa fresca, coconut lime emulsion

Pecan-Crusted Trout | Apple-celery slaw, cider vinaigrette reduction

Soy-Ginger Glazed Salmon | Edamame bean medley, black sesame garnish

Lemon-Dill Salmon Filets | Cucumber ribbon salad, whipped dill crème fraîche

Maple-Glazed Arctic Char | Pecan crumble topping, maple reduction

Shrimp Skewers al Ajillo | Parsley gremolata, lemon oil drizzle

Grilled Octopus & Chorizo Toss | Smoked paprika oil, herbed baby potatoes

Roasted Snapper Provençale | Heirloom tomato-olive caponata, basil essence

Mediterranean Branzino | Brown butter caper sauce, grilled lemon halos

Miso-Glazed Pacific Cod | Julienne daikon radish, wasabi pea dust

Tandoori-Spiced Tuna Loin | Minted cucumber raita, crispy chickpea veil (supplement)

Saffron-Infused Halibut | Confit tomato concasse, Kalamata olive tapenade (supplement)

Grilled Lobster Tail | Champagne butter sauce, chervil and gold leaf garnish (supplement)

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**Citrus-Herb Chilean Sea Bass** | Fennel citrus salad, herbed citrus vinaigrette (supplement)  
**Blackened Swordfish Steaks** | Avocado crema, pickled red onion escabeche (supplement)  
**Seared Scallops with Caviar** | Chive-infused beurre blanc, caviar topping (supplement)  
**Sesame-Crusted Tuna** | Ponzu reduction, wakame salad

#### PASTA

**Spaghetti Aglio e Olio** | Smoked garlic confit, chili threads, toasted breadcrumbs, micro basil  
**Classic Basil Pesto Spaghetti** | Toasted pine nuts, grated Parmesan, sun-dried tomatoes, fresh basil leaves  
**Creamy Four-Cheese Penne** | Mozzarella, fontina, gorgonzola, and Parmesan, nutmeg and crispy sage  
**Whole Wheat Fusilli Verde** | Basil-spinach pesto, roasted pine nuts, heirloom tomatoes, burrata, balsamic reduction  
**Ricotta Cavatelli** | Wild mushroom trio, truffle zest, sage brown butter, shaved pecorino  
**Rainbow Carrot Pappardelle** | Carrot ribbons, hazelnut gremolata, roasted pearl onions, thyme-infused carrot purée  
**Garlic Butter Shrimp Linguine** | Sautéed shrimp, lemon zest, parsley, chili flakes, extra-virgin olive oil  
**Bolognese Fusilli** | Slow-cooked beef and tomato sauce, fresh oregano, grated pecorino cheese  
**Grilled Chicken Penne** | Artichoke hearts, sun-dried tomatoes, roasted garlic Alfredo sauce, Parmigiano-Reggiano  
**Chianti Braised Beef Tagliatelle** | Rosemary, porcini mushrooms, caramelized pearl onions, Parmesan air  
**Pappardelle with Wild Boar Ragu** | Slow-cooked boar, red wine reduction, shaved parmesan  
**Orecchiette with Sausage and Broccoli Rabe** | Italian sausage, sautéed broccoli rabe, garlic, and chili flakes  
**Seafood Linguine** | Shrimp, scallops, and mussels in a garlic white wine sauce  
**Porcini Mushroom Risotto** | Truffle oil, parmesan, and fresh parsley  
**Spinach and Ricotta Stuffed Shells** | Marinara sauce, topped with mozzarella and baked to perfection

#### VEGETABLES & GRAINS

**Truffle-Infused Potato Lyonnaise** | Sliced potatoes, caramelized onions, truffle oil, parsley chiffonade  
**Lemon Herb Roasted New Potatoes** | Olive oil, maldon salt, lemon zest, fresh parsley gremolata  
**Parmesan Crusted Smashed Potatoes** | Sea salt, rosemary, extra virgin olive oil, fresh thyme  
**Smoky Maple-Roasted Sweet Potatoes** | Maple glaze, smoked paprika, toasted pecans  
**Charred Broccolini with Garlic Confit** | Lemon zest, chili flakes, shaved Parmesan, garlic confit  
**Balsamic Brussels Sprouts with Chestnuts** | Crispy bacon, shallots, roasted chestnuts, apple cider reduction  
**Sumac-Spiced Grilled Zucchini** | Lemon herb marinade, crumbled feta, toasted almonds, sumac  
**Honey-Sriracha Glazed Carrots** | Toasted sesame seeds, scallions, honey, sriracha  
**Sherry Vinegar Roasted Mushrooms** | Garlic butter, parsley, white wine, sherry vinegar  
**Smoky Sweet Corn Pudding** | Chive butter, crispy shallots, smoked paprika, roasted red peppers  
**Gruyère Spinach Gratin** | Creamy spinach, nutmeg béchamel, Gruyère cheese, panko crust  
**Sesame Citrus Glazed Rainbow Carrots** | Honey, thyme, orange zest, toasted sesame seeds  
**Ratatouille Confit Byaldi** | summer vegetables, tomato sauce, basil oil, micro basil  
**Farro and Roasted Butternut Squash** | Farro with roasted butternut squash, kale, and a balsamic reduction.  
**Wild Mushroom Parmesan Farro** | Creamy farro with chicken stock, wild mushrooms, cream, Parmesan, chives  
**Almond Saffron Couscous** | Saffron threads, roasted red peppers, charred onions, chickpeas, preserved lemon, toasted almonds  
**Pomegranate Herb Quinoa** | Vegetable broth, fresh herbs, lemon zest, pomegranate seeds  
**Coconut Ginger Jasmine Rice** | Coconut milk, ginger strips, lemongrass, chiffonade of cilantro, toasted coconut flakes  
**Cinnamon Pomegranate Rice Pilaf** | Basmati rice, fresh dill, parsley, ruby pomegranate seeds, toasted pine nuts, hint of cinnamon

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## BITE-SIZED DESSERTS

**Lemon Bars** | Tart lemon curd, buttery shortbread crust, dusted with powdered sugar

**Chocolate Mousse Cups** | Rich dark chocolate, airy whipped cream, chocolate pearls

**Mini Blueberry Pies** | Homemade pie crusts filled with blueberries, sugar, and butter, garnished with lemon zest and whipped cream

**Mini Pumpkin Cheesecakes** | Silky pumpkin cheesecake in a gingersnap crust

**Salted Caramel Mini Cheesecakes** | Creamy mini cheesecakes topped with salted caramel

**Mini Baklava** | Bite-sized pieces of layered phyllo dough with nuts and honey syrup

**Mini Eclairs** | Light choux pastry, vanilla bean cream, rich chocolate topping

**Mini Tiramisu Cups** | Mascarpone blend, espresso-dipped ladyfingers, dusted with fine cocoa

**Mini Raspberry Mousse Tarts** | Crisp tart, vibrant raspberry mousse, fresh berry

**Coconut Lime Cake Bites** | Coconut cake, lime frosting, lime zest

**Berry Tartlets with Lemon Cream** | Buttery tart shell, lemon cream, berries

**Triple Chocolate Mini Bundt Cakes** | Dark, milk, and white chocolate cake, chocolate ganache, chocolate crumb

**Blackberry Lime Bars** | Zesty lime base, blackberry puree, dusted with powdered sugar

**Chai-Spiced Mini Cheesecakes** | Spiced cheesecake, gingersnap crust, whipped cinnamon cream

**Strawberry Shortcake Cups** | Sponge cake, macerated strawberries, vanilla bean whipped cream

**White Chocolate Raspberry Blondies** | White chocolate-studded blondies, raspberry swirls, white chocolate drizzle

**Mini Cannoli Cups** | Cream-filled phyllo cups with pistachios and chocolate chips

**Chocolate Mint Cookie Cups** | Cookies with a chocolate and mint filling

**Raspberry-Blueberry Crisps** | Mini raspberry-blueberry crisps topped with a dollop of whipped cream

**Mini Caramel S'mores Cakes** | Deeply chocolatey caramel-filled mini cakes topped with toasted marshmallow meringue





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## BUFFET PACKAGE A

### CHOICE OF:

#### Main Buffet

- 1 protein
- 1 salad
- 1 pasta, vegetable or grain
- 1 dessert or additional salad

## BUFFET PACKAGE B

### CHOICE OF:

- 3 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)

#### Main Buffet

- 2 proteins
- 1 salad
- 2 pasta, vegetable or grain
- 1 dessert or additional salad

## BUFFET PACKAGE C

### CHOICE OF:

- 4 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)
- mezze platter (upgrade to different station for supplemental fee)

#### Main Buffet

- 3 proteins
- 2 salad
- 2 pasta, vegetable or grain
- 1 dessert or additional salad

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## BUFFET PACKAGE D

### CHOICE OF:

- 5 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station or Chilled Seafood Bar

### Main Buffet

- 3 proteins
- 2 salad
- 2 pasta, vegetable or grain
- 1 dessert or additional salad

## BUFFET PACKAGE E

### CHOICE OF:

- 6 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station with a live chef making sushi or Chilled Seafood Bar
- Choice of mezze platter or cheese and charcuterie spread (or upgrade to any other station for supplemental fee)

### Main Buffet

- 3 proteins
- 2 salad
- 2 pasta, vegetable or grain
- 3 desserts or late night bites (choose 3 hors d'oeuvres)

## BUFFET PACKAGE F

### CUSTOM

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