



# **LUNCH BUFFET MENUS**

## **100 Guests**



### **Menu #1 – Basic Lunch Buffet**

Chicken club with cajun chicken, crispy bacon, cheddar, guacamole, arugula, tomato, honey mustard, house focaccia

Reuben, smoky meat, Swiss cheese, pickled carrot cabbage slaw, Russian dressing, toasted rye, dill pickle

Veggie burger wrap, mushroom, black bean, grated beet, quinoa, pea shoots, cucumber, tomato, hummus, smoked chili aioli

Roasted green asparagus with hollandaise sauce and tomato concase

Hearts of romaine salad, jalapeño Caesar dressing, maple bacon, candied Cookstown tomatoes, focaccia croutons, shaved grana padano, fresh chives

The Food DudesFD salad herb mix, roasted grapes, compressed cucumbers, chick peas, bell peppers, candied tomato, crumbled goat feta, maple balsamic, crispy leeks

Salted caramel brownies with chocolate ganache drizzle and bourbon sauce

Fresh fruit platters



## **Menu #2 – Deluxe Lunch Buffet**

BBQ Cajun tilapia, grilled red pepper puree, chimichurri, charred mango and avocado salsa, taro root crisps

Grilled jerk inspired chicken, avocado salsa, jerk sauce, pineapple coconut glaze

Risotto, wild mushroom, rich mushroom stock, fresh chives, truffle oil, parsley purée, grana padano

Grilled Portobello mushroom bundles with charred peppers, caramelized onions, zucchini, eggplant, cherry tomatoes, green asparagus, basil, truffle balsamic glaze, crumbled goat cheese

Composed salad, panko fried egg, roasted squash, mushroom, pear, cucumber, orange segments, Cookstown greens, pumpkin seeds, truffle dressing, cider glaze, parmesan

Bangkok slaw, red and green cabbage, heirloom carrots, cucumbers, mango, scallions, mint, coriander, peanut vinaigrette, citrus ponzu, tofu croutons, crispy vermicelli

Molten chocolate cheesecake bombs and Fresh fruit platter

Freshly sliced watermelon



### **Menu #3 – Premium Lunch Buffet**

Roasted beef tenderloin AAA with natural reduction, heirloom carrot slaw, frizzled onions (horseradish aioli and chimichurri on the side)

BBQ smoked steelhead trout, celeriac puree, apple slaw, parsley oil

The Dudes mac and cheese, 5 local cheeses, stringy mozzarella, lemon zest panko, smoked tomato ketchup, Cajun tempura bits, fresh chives

Grilled vegetable platter, herb glazed zucchini, sweet and sour eggplant, marinated portobello mushrooms, charred yellow and red peppers, herb glazed fennel, shaved green asparagus, rosemary balsamic glaze

Cookstown greens, compressed watermelon, roasted grapes, baby cucumbers, chick peas, bell peppers, crumbled sheep's milk feta, shallot dressing, sunflower seeds, sumac, crispy leeks

Summer grilled corn salad, cucumbers, peppers, tomato concase, apples, pickled ginger, toasted sesames, nori, and citrus soy vinaigrette

### **Sweets Table**

Exotic fruit platter and fresh berries

Rice crispy squares, homemade marshmallow, salted caramel, coco drizzle

Seasonal crème brûlée with mixed berries

FD freshly baked cookies



### **Additional Selections**

BBQ chicken with mango salsa (Smoked sour cream, FD hot sauce and chimmichurri on the side)

Crispy skin chicken supreme stuffed with basil goat cheese mousse, grilled red pepper tomato sauce

Marinated and grilled top sirloin, heirloom carrot slaw, chimmichurri

BBQ pork belly, beer reduction, apple parsnip puree, root vegetable slaw

Vibrant beet marinated salmon, grainy mustard dill crust, chive oil, apple slaw, crispy leeks

Halibut en papillote, citrus compound butter, herb roasted fingerling potatoes, green beans, cremini mushrooms, spaghetti squash, tomato chutney, crispy leeks

Curry quinoa squash loaf, ground mushrooms, pineapple, bell peppers, spaghetti squash, fresh herbs, lemon zest, chimmichurri, mango apple relish, wakame

Penne arrabiata, spicy san marzano tomato sauce, basil puree, lemon zest, grana padano

Farfalle, veal bolognese, pickled hot peppers, parmesan reggiano, basil puree

Roasted potatoes with caramelized onions, fresh herbs, wholegrain mustard (smoked tomato ketchup on the side)

Roasted heirloom beet salad, goat cheese tempura, orange segments, pickled fennel, ramp puree, horseradish cream, maple walnuts, lemon dressed arugula, balsamic glaze

Summer tomato salad, heirloom cookstown tomatoes 3 ways, baby buffalo mozzarella, spinach puree, pickled shallots, olives, parmesan crisp, lemon dressed arugula, balsamic glaze

Assortment of FD mini cup cakes

Assortment of cheesecake lollipops



### Total Cost Evaluation

*Based on 100 guests*

Menu	Cost	Staff (5 Hour Estimate)	Cost
Basic Lunch Buffet	\$28/guest	B- 2 Chef, 2 Bartenders, 4 Service Staff	\$750
Deluxe Lunch Buffet	\$35/guest	D- 2 Chefs, 2 Bartenders, 4 Service Staff	\$850
Premium Lunch Buffet	\$50/guest	P- 2 Chefs, 2 Bartenders, 4 Service Staff	\$950
Beverages	Cost	Rentals	Cost
Flat Water/Sparkling Water	\$2/guest	B- Buffet, Beverage, and Kitchen	\$950
Freshly Squeezed Juices	\$4/guest	D- Buffet, Beverage, and Kitchen	\$1050
Assorted Soda Can	\$2/guest	P- Stations, Beverage, and Kitchen	\$1150
Coffee & Tea	\$2/guest		

- ✓ *These are just sample menus, and The Food Dudes will customize every menu to meet the clients' preferences and budget*
- ✓ *All custom pieces and wood platters are included in the food costs*
- ✓ *Please note that a 15% landmark fee will apply on all food and beverage*
- ✓ *Premium coffee can be offered for \$2/guest more*
- ✓ *HST and gratuity are added the total costs*



### **Alcoholic Beverage Packages**

#### **Basic Bar**

**\$30/guest**

Well-brand liquors (ex. Polar Ice, Gordon's)  
Select wines  
Domestic beer  
Basic garnishes (lemons, limes)

#### **Deluxe Bar**

**\$40/guest**

Deluxe liquors (ex. Ketel One, Beefeater)  
Deluxe wine selections  
Domestic and imported beer  
Deluxe garnishes (lemons, limes, cherries, olives)

#### **Premium Bar**

**\$55/guest**

Premium liquors (ex. Belvedere, Tanqueray)  
Premium wine selections  
Premium specialty cocktail menu (Pineapple mojito, lavender fizz, seasonal sangria, Food Dudes Caesar)  
Domestic and imported beer  
Premium garnishes (olives, cherries, lemons, limes, celery, mint, pineapple, orange wheels)

#### **Drinks on Consumption**

Well Liquors- Vodka, Rum, Gin, Tequila, Rye  
Wine- Red and White  
Beer- Domestic

**\$7**

Premium Liquor, Import beers, Champagne, Scotch, Bourbon, Specialty liqueurs

**\$10**