



JASON'S CATERED EVENTS, INC.

GOURMET FARE WITH FLAIR

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◆◆◆ CLASSIC DINNER BUFFET ◆◆◆

These are just a sampling of dishes we can create from the simple to the extravagant.
Varieties and Quantities are only limited by your Imagination.

PETITE FILET MIGNON

Presented Exhibition Style

Our Chef will be searing Freshly prepared Filet Mignon in Garlic Butter with Shallots, Mushrooms & Peas, flamed in Korbel Brandy and Finished with Demi-Glaze, Fresh Herbs and Cracked Pepper

CHICKEN SALTIMBOCCA

Chicken Breast topped with Fontina Cheese, Fresh Sage and Prosciutto in Browned Butter, Lemon & Wine Glaze

SEABASS IN PHYLLO

Mexican Seabass with Herb Cream Cheese, Julienne Carrots, Red Peppers, Shallots, and Zucchini wrapped in Phyllo Baked to a Crispy, Golden Brown finish

ROASTED GARLIC MASHED POTATOES

OVEN ROASTED RED ROSE POTATOES

Marinated with the flavors from the Islands of Greece

BASMATI RICE PILAF

with Mushrooms, Italian Parsley & Pine Nuts

PENNE AL FRESCA

Sauteed in Garlic Butter w/ Wilted Spinach, Fresh Tomatoes, Fresh Basil, Pine Nuts and Italian Parsley & Parmesan

GRILLED ASPARAGUS

with Roasted Red Peppers

GRILLED VEGETABLE NAPOLEON

Marinated Zucchini, Yellow Squash, Eggplant & Red Pepper Layered with Goat & Feta Cheese, Crushed Herbed Croutons & Italian Parsley Topped with Mozzarella Cheese & Roasted Tomato/Basil Sauce

CAESAR SALAD

Crispy Romaine and Homemade Croutons tossed in Fresh Made Eggless Caesar Dressing and topped with Shredded Parmesan

STRING BEAN, FETA, CHERRY TOMATO & PINE NUT SALAD

INSALATA CAPRIESI

Beef Steak Tomatoes, Fresh Mozzarella and Sweet Basil topped with Extra Virgin Olive Oil, Balsamic Vinegar and Cracked Pepper