

Monterone

Catering

MAIN BUFFET – STATIONS SUGGESTION

SALADS:

ARUGULA SALAD WITH APPLES, PAPAYA, PINEAPPLE, MANGO, ARTICHOKE

FRISÉE SALAD WITH EDAMAME, BLACK SESAME SEEDS AND SOY SAUCE

FRISÉE WITH PEAR, MANGO, ARTICHOKE & PAPAYA
POMAGRANATE VINAIGRETTE

SELECTION OF GRILLED ASSORTED VEGETABLES

ORZO WITH BITS OF ORANGE, MINT AND PARSLEY

PEAR CAPRESE

ROMAINE SALAD WITH GOAT CHEESE & SUNDRIED TOMATOES

ROASTED RED AND GOLDEN BEETS, CHEVRE OR FETA, TOASTED AUSTRIAN PUMPKIN
SEEDS

TOASTED BREAD SALAD, SAUTEED WILD MUSHROOMS, CHEVRE, RED ONION, THYME,
ROASTED CHERRY TOMATO, BUTTER LETTUCE, EXTRA VIRGIN OLIVE OIL

ROASTED BUTTERNUT SQUASH SALAD, ARUGULA, FETA, WALNUTS, TANGERINE
VINAIGRETTE

GRAPEFRUIT, WATERCRESS, AVOCADO, SMOKED WHITEFISH, EXTRA VIRGIN OLIVE OIL

ORANGE SALAD, SHAVED PICKLED FENNEL AND RED ONION, KALAMATA OLIVES,
TOASTED CUMIN VINAIGRETTE

CLASSIC CEASAR SALAD

FENNEL SALAD WITH ORANGES AND TOFU, LIGHT LEMON VINAIGRETTE

MEDITERRANEAN CHICKPEA SALAD, FRESH HERBS

ENDIVE SALAD, FIGS AND SHAVED ALMONDS, TRUFFLE VINAIGRETTE

FRESH MOZZARELLA, ROASTED TOMATO, BASIL CAPRESE

QUINOA SALAD, DRIED FRUITS, TOASTED ALMONDS, DICED AVOCADO, LEMON/CUMIN
VINAIGRETTE

STRING BEAN SALAD, CHICKPEAS, CHERRY TOMATOES, FLAT PARSLEY,
LEMON/TRUFFLE VINAIGRETTE

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YELLOW AND GREEN SAUTÉED SQUASH SALAD WITH ARUGULA, DICED FETA CHEESE,
FRESH HERBS, TANGERINE VINAIGRETTE

SALADE NICOISE

CHUNKY WHITE TUNA, BOILED EGGS, CELERY, KALAMATA OLIVES, CAPERS,
FINGERLING POTATOES, PLUM TOMATOES

BEAN SPROUTS, SLICED RED RADISH, ORGANIC HEIRLOOM TOMATOES, CHOPPED
MINT/BASIL, PARSLEY LIME VINAIGRETTE

BABY GREENS SALAD, PEARS, DICED BACON, WALNUTS, BLUE CHEESE,
LEMON/TRUFFLE VINAIGRETTE

WILD RICE, ROASTED BUTTERNUT SQUASH, CRANBERRIES, SHAVED PARMESAN,
CHAMPAGNE VINAIGRETTE

CHOPPED RADISH SALAD, SLICED APPLES AND PINEAPPLES, ARUGULA, SPICY
SHALLOT VINAIGRETTE

CHARRED BROCCOLI WITH SHAVED PECORINO CHEESE & TRUFFLE OIL

EDAMAME SALAD WITH MINT-SESAME SOY DRESSING

CUCUMBER, ENDIVE SALAD WITH BLACK SESAME SEEDS, PONZU DRESSING

CHOPPED ROMAINE WITH CUCUMBERS AND GOAT CHEESE, ITALIAN OLIVE OIL –
BALSAMIC DRESSING

TOFU WITH SHAVED FENNEL, ORANGES AND KALAMATA OLIVES

STRING BEAN, POTATO SALAD

GORGONZOLA TARTS, PASTRY TARTS WITH GORGONZOLA AND ROASTED PECANS

SASHIMI TUNA TARTAR, PONZU TUNA TARTAR ON RICE CRACKERS

PUMPKIN SOUP WITH ROASTED PUMPKIN SEEDS

SMOKED SABLE CARPACCIO WITH SALMON CAVIAR

GREEK CHICKPEA SALAD WITH FRESH FETA, OLIVES AND PARSLEY

ISRAELI COUSCOUS WITH WATERCRESS AND LEMON CONFIT

ROSEMARY POTATOES

TUSCAN FARRO SALAD WITH WINTER VEGETABLES AND BALSAMIC-BAROLO
REDUCTION

ASIAN SPICY NOODLE SALAD

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PASTA:

BLACK SEPIA PASTA WITH TOMATO SUGO AND BASIL

MAFALDINE WITH MASCARPONE, ASPARAGUS AND SMOKED TROUT

ASIAN NOODLES IN SPICY PONZU REDUCTION SERVED IN CHINESE BOXES

RISOTTO WITH DUCK BREAST

BUFFET MEATS:

SELECTION SAUSAGES/CHORIZO (SPICY, MEDIUM, MILD SELECTION) WITH ASSORTMENTS OF DIPS (MUSTARD SELECTION, LIME AOILI, MINT PESTO, SALSA RUSSA)

NY STRIP STEAK A LA TAGLIATA ON BED OF ARUGULA, SICILIAN CAPONATA (EUROPEAN)

NY STRIP STEAK A LA TAGLIATA WITH MINT CHUTNEY (ASIAN)

CINGHIALE, WILD BOAR RAGU WITH CREAMY PARMIGIANO CRUSTED POLENTA

FILET MIGNON, BACON WRAPPED FILET MIGNON, POTATO GRATIN, HARICOT VERT, BARBERA REDUCTION

BUFFET FISH:

SALMON, GRILLED FILET OF WILD SALMON WITH CHERRY TOMATOES

SALMON, SWEET DEEP FRIED SALMON IN PONZU REDUCTION

GAMBERI ALLA GRIGLIA, JUMBO SHRIMP WITH LIME AIOLI

BUFFET DESSERT:

FRESH ASSORTED SLICED FRUIT WITH FRESH MINT

ASSORTED TARTLETS

MACAROONS

DIPLOMATS

DAQUOISE

CHEMINEE

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ECLAIRES

PETIT FOURS

CHOCOLATE DIPPED FRUIT-SKEWERS

ASSORTED TRUFFLE PRALINEES

CHOCOLATE TART

FORMAGGIO, SELECTION OF ARTISANAL CHEESE

AFFOGATO DI GELATO, VANILLA BEAN GELATO TOPPED WITH ESPRESSO AND
WHIPPED CREAM

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