

# CoolEatz Catering Co.

FULL SERVICE / FINE CATERING

Buffet Option One \$28/person

## MAIN COURSE *(choose one)*

Pancetta-wrapped Pasture Chicken

*spinach leek stuffing, cherry tomatoes, capers, thyme, olive oil*

Stuffed Leg of Pasture Lamb

*caramelized onions, herbs, red wine au jus*

*(Both proteins available for an additional \$5 per person)*

## SIDE DISHES

Local Farmers' Lettuces & Greens

*seasonal surprises, rice wine herbal vinaigrette*

Oven Roasted Potatoes

*paprika, chives*

Seasonal Vegetables

*herbs, olive oil*

## DESSERT

House-baked Double Chocolate Brownies & Blondie Bars

## ADD TO YOUR BUFFET

Passed Appetizers \$6 to \$12/person

Artisanal Cheese & Seasonal Fruit Station \$10/person

Artisanal Charcuterie & Cheese Station \$12/person

local...  
organic...  
seasonal...  
sustainable...  
ultimately  
delicious



# CoolEatz Catering Co.

FULL SERVICE / FINE CATERING

Buffet Option Two \$32/person

## MAIN COURSE *(choose one)*

Braised Grass-fed Beef Short Ribs

*tomato onion au jus*

Osso Bucco - Pasture-raised Pork or Lamb

*zinfandel au jus*

*(Both proteins available for an additional \$5 per person)*

## SIDE DISHES

Baby Spinach Salad

*feta, spiced walnuts, balsamic vinaigrette*

Potato Beet Gratin

*description*

Seasonal Vegetables

*herbs, olive oil*

## DESSERT

Meyer Lemon Thyme Pound Cake

*organic strawberries, crème fraiche*

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# CoolEatz Catering Co.

FULL SERVICE / FINE CATERING

Buffet Option Three \$35/person

## MAIN COURSE *(choose one)*

Oven-roasted Wild Pacific Coast Salmon or Halibut\*  
*lemon, capers, tomatoes, herbs, olive oil*

Herb-crusted Organic Game Hen  
*apricot leek sauce*

*\*seasonal availability*

## SIDE DISHES

Arugula Beet Salad  
*goat cheese, pistachios*

Saffron Cous Cous  
*chives*

Seasonal Vegetables  
*succotash*

## DESSERT

Dark Chocolate Torte  
*honey whipped cream*

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