

PRIVATE PARTY BUFFET SAMPLE MENU

BASED ON SELECTIONS, STARTING AT \$24PP, PLUS TAX + GRATUITY

Spring Greens Salad, House Vinaigrette

Bakery Rolls

CHOICE OF (1) PASTA COMBINATION:

Cavatelli or Penne

House Marinara · Fra Diavolo · Garlic Scampi with Tomato + Arugula · Aglio E Olio (garlic, anchovies, red peppers, parsley, olive oil)

CHOICE OF (2) MAINS:

Grilled Skirt Steak with Sherry, Tarragon + Bernaise (ADD-ON \$4PP) · Ale-Braised Brisket · Sautéed Chicken with a Wild Mushroom White Wine Sauce · Lemon Baked Wild Salmon with a Roasted Fennel Sauce (ADD-ON \$3PP) · Vegan Polenta, Sautéed Tempeh, Curried Kimchi · Eggplant Layered 'Lasagna' (ADD-ON \$3PP)

CHOICE OF (1) SIDE:

Vegetable Stir Fry

White Cabbage, Napa Cabbage, Onions, Carrots, Soy Sauce, Sesame Oil, Garlic, Shallots, Salt + Pepper

Lemon Roasted Potatoes

Baked Fingerlings, Lemon, Rosemary, Garlic, Olive Oil, Salt + Pepper

Herbed Roasted Potatoes

Baked Fingerlings, Fresh Herbs, Garlic, Olive Oil, Salt + Pepper

Vegetable Sauté

Snap Peas, Radishes, Carrots, Peppers, Onions, Garlic, Olive Oil, Salt + Pepper · Summer Squash, Zucchini, Eggplant, Red Onion, Garlic, Olive Oil, Salt + Pepper

Coconut Rice Pilaf

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WE SPECIALIZE IN CUSTOMIZED MENUS! PLEASE CONTACT DORA AT DPtheHollow@gmail.com
OR CALL/TEXT 917.279.8817 FOR A CUSTOM MENU PROPOSAL.