



MOFFITT SPECIALTY BUFFETS

SPECIALTY BUFFETS - these buffets are available for both lunch & dinner service.

Our Specialty Buffets include assorted cold beverages as well as our high-quality compostable service-ware, linens & decor for the buffet.

UPGRADE TO OUR ECO-FRIENDLY BAMBOOWARE® PLATES & MUGS, GLASSWARE & STAINLESS STEEL FLATWARE FOR \$5.00 ADDITIONALLY, OR FULL CHINA SERVICE FOR \$8.50 ADDITIONALLY.

Two hours of meal service is included in the menu price, **ADDITIONAL HOURS WILL BE \$45 PER SERVER, PER HOUR.**

ALL MENUS REQUIRE A 20-PERSON MINIMUM ORDER

GREEK ISLE

\$30.50 per person

Mixed Greens Salad with Tomato, Feta, Red Onion, Cucumber & Greek Vinaigrette
Mint & Cumin Roasted Chicken Breast
Chickpea Falafel
Herbed Roasted Vegetables
Potatoes with Lemon & Herbs
Pita Bread & Hummus
Tzatziki Sauce
Baklava

EAST INDIAN DELIGHTS

\$30.50 per person

Mixed Green Salad with Yogurt-Mint Dressing
Vegetable Samosas
Chicken Tikka Masala
Pea & Mushroom Curry
Potatoes & Cauliflower
Basmati Rice
Naan Bread
Indian Rice Pudding

CINCO DE MAYO FIESTA

\$30.50 per person

Mexican Chopped Salad with Honey-Lime Dressing
Fresh Seasonal Fruit Salad
Southwest Caesar Salad
Pumpkin Seed Chicken Mole
Cheese Enchiladas
Black Beans & Rice
Assorted Tri-colored Chips with Salsa & Guacamole and Sour Cream
Cinnamon-Sugar Buñuelos (sweet flour tortilla crisps) & Triple Fudge Brownies
Seasonal Agua Fresca

FRENCH CONNECTION

\$36.50 per person

Mixed Green Salad with Seasonal Citrus, Spiced Pecans & White Wine Vinaigrette
Chicken with Meyer Lemon Sauce
Salmon Beurre Blanc
Rice Pilaf 
Ratatouille  
Sliced French Baguette & Butter
Fresh Apple Tart with Crème Anglaise

ADD FRENCH ONION SOUP TO THE MENU FOR \$5.50 ADDITIONALLY



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MOLOKAI - THINK HAWAIIAN

\$33.50 per person

Island Green Salad of Asian Spicy Greens, Cucumber, Red Peppers, with a Ginger-soy Dressing
Seared Cod in a Coconut Milk, Red Curry Broth
Soy-Pineapple Glazed Airline Chicken Breast
Mixed Vegetable Fried-Rice
Ginger-garlic Bok Choy
Individual Coconut Tartlets with fresh Whipped Cream

FARM TO FORK, VEGETARIAN BUFFET

\$34.50 per person

Caprese Platter (Heirloom tomatoes when in season)
Beyond Meat® Burger sliders, served hot on brioche buns with whole-grain mustard, caramelized onions & horseradish cream
Tarragon Egg Salad Sandwiches with California Avocado, Watercress, sliced Tomatoes, on Marble Rye
Roasted Vegetable Sandwich, with Mediterranean-spiced Eggplant, Sweet Peppers, Hummus, Feta & fresh Sprouts on Focaccia
Curry Tofu Nugget Wrap, organic Tofu Nugget Salad, Vegan Mayonnaise, Red Onion, Shredded Carrots, Raisins, Cucumbers in a Vegan Spinach Quinoa Tortilla wrap.
Fresh Seasonal Mixed Greens with Tomatoes, Cucumbers, Radishes with Red Wine & Shallot Vinaigrette
Fresh Seasonal Fruit Crisp

