



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

ALOHA TABLE \$32.00 per person

Hawaiian Broccoli Bliss – broccoli florets, pineapple, shredded cheddar, slivered red onions in a sweet & tangy dressing 

Ono Mac Salad – elbow macaroni, shredded carrots, minced onion & celery in a creamy dressing

Coconut Shrimp with pineapple salsa

Chicken Katsu with tonkatsu sauce

Teriyaki glazed roasted vegetables – red bell pepper, green beans, red cabbage & pineapple 

Steamed Jasmine Rice

Coconut & Fresh Fruit Tartlets

GREEK ISLE \$30.50 per person

Mixed Greens Salad with Tomato, Feta, Red Onion, Cucumber & Greek Vinaigrette **CAN BE MADE VEGAN**

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 

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



MOFFITT SPECIALTY BUFFETS | P2

FARM TO FORK, VEGETARIAN BUFFET

\$34.50 per person

Caprese Platter (Heirloom tomatoes when in season) ^{GF}

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. ^V

Fresh Seasonal Mixed Greens with Tomatoes, Cucumbers, Radishes with Red Wine & Shallot Vinaigrette ^V ^{GF}

Fresh Seasonal Fruit Crisp ^V

