



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

DINNER BUFFET

TWO ENTRÉES FROM BELOW

OVEN ROASTED TRI TIP
SLICED AND TOPPED WITH GREEN PEPPERCORN SAUCE

CHARBROILED FLAT IRON STEAK
GREEN PEPPERCORN SAUCE, CHIMICHURRI, OR MUSHROOM MADEIRA

BRAISED ROASTED SHORT RIB
SLOW ROASTED BONELESS BEEF SHORT RIB PINOT NOIR SAUCE

HAWAIIAN BUTTERFISH
PAN ROASTED WITH MISO GLAZE

JUMBO SHRIMP SCAMPI
LEMON ZEST, CAPERS, GARLIC BUTTER

SEARED SALMON FILET
LEMON-DILL SAUCE

WHITE BASA FISH
PAN SEARED WITH CILANTRO BASIL AIOLI

TWO SIDE DISHES FROM BELOW

ROASTED GARLIC MASHED POTATOES
BASMATI RICE PILAF
OVEN ROASTED RED ROSE POTATOES
PENNE PASTA AL FRESCA
CHEESE RAVIOLI IN MARINARA SAUCE
BOWTIE PASTA WITH PESTO CREAM SAUCE

STRING BEAN, PEPPER AND CARROT SAUTÉ
GRILLED MEDITERRANEAN VEGETABLES
BRUSSELS SPROUTS AND ROASTED RED PEPPERS

ONE SALAD FROM BELOW

ARUGULA SPINACH SALAD
PEARS, MANCHEGO CHEESE, DRIED CRANBERRIES, PINE NUTS, BALSAMIC VINAIGRETTE

MANDARIN SPINACH SALAD
BABY SPINACH, MANDARIN ORANGES, GRILLED RED ONION, CANDIED PECANS, HONEY MUSTARD

CLASSIC CAESAR SALAD
CRISPY ROMAINE, HOMEMADE CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

CALIFORNIA SALAD
BABY GREENS, GRANNY SMITH APPLES, GRILLED RED ONION, SUNFLOWER SEEDS,
GOAT AND FETA CHEESE, HERBED CITRUS VINAIGRETTE