

JEWELL EVENTS CATERING | JEWELL TO GO

# buffet builder

*Celebrating 50 years of Creative Catering*

CHOOSE A  
PROTEIN AND  
TWO SIDES



**Jewell** *To Go*  
A Division of Jewell Events Catering  
*Eat Smart.*

# VEGETARIAN AMBIENT BUFFET

**VG** **Napoleon of Grilled Vegetables**

**GF** Fresh Hummus Served over Fresh Greens

**Mediterranean Farro**

Black Olive, Red Pepper, Chive, Cracked Black Pepper, Sherry Vinaigrette, Shaved Parmesan

**Roasted Vegetables**

Asparagus, Cherry Tomato, Carrot, Cauliflower, Lentil, Red Wine Vinaigrette, Basil Focaccia Triangles

**GF** **Stuffed Tomato**

Quinoa, Corn, Green Chilis, Cilantro, Arugula, Pickled Jalapeño, Queso Fresco

**Spinach and Leek Tart**

Creamed Leek, Egg Custard, Golden Crust, Gruyere Cheese

**GF** **Stuffed Roasted Red Pepper**

Bell Pepper, Onion, Mushroom, Greek Vinaigrette, Feta Cheese

**VG** **Grilled Cajun Tofu**

**GF** Lemon Zest

# VEGETARIAN HOT BUFFET

**VG** Seared Polenta

**GF** Wild Mushroom Ragout

**Baked Eggplant Parmesan**

Sunday Sauce

**Roasted Red Pepper Cup**

Risotto, Tomato, Artichoke, Asparagus, Truffle Oil

**GF** Stuffed Portobello

Spinach, Roasted Red Pepper, Feta Cheese

**GF** Crispy Quinoa Cakes

Quinoa, Sweet Potato, Tahini, Spinach, Sun-Dried Tomato, Feta Cheese

**VG** Quinoa Stuffed Peppers

Bell Peppers, Kalamata Olives, Onion, Carrot, Basil

Vegetarian

Poultry

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Pastas & Sides

# POULTRY AMBIENT BUFFET

GF

## **Chipotle Grilled Chicken**

Corn, Black Bean, Red Onion Bell Peppers

## **Mediterranean Roasted Chicken Breast**

Lemon Zest, Garlic Herbs

GF

## **Chimichurri Grilled Chicken**

GF

## **Honey-Lime Grilled Chicken**

Napa Cabbage-Jalapeño Slaw, Sugar Snap Peas, Broccoli, Cilantro, Honey Lime Vinaigrette

GF

## **Lemon Herb Roasted Chicken**

Barley and Lentil Salad, Arugula, Radish, Cucumber, Lemon-Basil Vinaigrette

GF

## **Smokey Cilantro Grilled Chicken**

Grilled Tomato, Red Onion, Poblano Peppers, Cilantro, Chipotle Vinaigrette

GF

## **Stuffed Chicken Breast**

Sun-Dried Tomato, Spinach, Gouda

GF

## **Honey Dijon Chicken Breast**

Brown Rice Salad, Carrot, Cucumber, Radish, Celery, Basil

GF

## **Lemon Pesto Grilled Chicken Breast**

Over Couscous Salad with Diced Vegetables, Fresh Herbs

## **Sliced Chicken Breast**

Citrus White Wine Sauce, Fennel

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# POULTRY HOT BUFFET

**GF** **Greek Style Boneless Breast**

Olive Oil, Fresh Herbs, Lemon Juice

**GF** **Zesty Lime Mojito Chicken**

Lime Marinated Chicken, Mint Pesto Sauce, Fresh Cilantro

**Parmesan Crusted Chicken Breasts**

Lemon Beurre Blanc, Grilled Lemons

**Stuffed Herb Marinated Chicken Breast**

Balsamic Tomato, Herb Beurre Blanc, Goat Cheese

**Mascarpone and Spinach Pocketed  
Panko Crusted Chicken**

Lemon-Shallot Beurre Blanc, Grilled Lemon Wheels, Capers

**Lightly Breaded Chicken Milanese**

Fresh Herbs, Fresh Lemon, Cracked Pepper

**Tomato and Feta Stuffed Chicken Breast**

Roasted Red Pepper

**Chicken Piccata**

Lemon Caper Sauce, Wilted Kale

**GF** **Peri Peri Chicken**

Black Beans

**Pollo Romesco with Pine Nuts**

Spinach, Goat Cheese Stuffed Chicken, Romesco Sauce

**GF** **Tomato and Goat Cheese Stuffed Capon**

Tomato Basil Relish

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# BEEF

## AMBIENT / HOT BUFFET

**GF Grilled Southwest Steak**  
Corn, Black Bean, Red Onion, Bell Pepper

**GF Southwest Grilled Flank Steak**  
Sautéed Peppers, Red Onion, Grilled Pineapple Salsa

**Rosemary Grilled Steak**  
Israeli Couscous, Zucchini, Squash, Onion, Eggplant, Parsley, Basil

**GF Mediterranean Grilled Steak**  
Cucumber, Tomato, Peppers, Oregano, Mint, Tzatziki, Feta Cheese

**GF Argentinean Steak**  
Chimichurri Dressing

**GF Pepper Steak**  
Mango, Avocado, Jalapeño-Lime Vinaigrette, Cotija Cheese

**GF Chipotle Grilled Flank Steak**  
Roasted Corn, Black Bean Salsa

**GF Asian Seared Skirt Steak**  
Hoisin, Shiitake Mushroom, Bok Choy, Ginger Dressing

**Thai Beef Kabobs**  
Marinated Beef, Seasonal Vegetables, Thai Herbs and Spices



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# SEAFOOD AMBIENT BUFFET

## **Chili-Citrus Seared Salmon**

Green Beans

## **GF Balsamic Glazed Salmon**

Roasted Corn, Cherry Tomato, Red Onion, Basil, Balsamic Vinegar

## **GF Honey Glazed Salmon**

Pickled Cucumber, Fennel, Radish, Red Onion

## **GF Lemon Basil Grilled Shrimp**

Toasted Orzo, Orange, Grapefruit, Lemon, Spinach, Basil, Lemon Zest

## **GF Chili Citrus Seared Salmon**

Wok Seared Green Beans

## **GF Filet of Salmon**

Avocado, Diced Tomato

# SEAFOOD HOT BUFFET

**GF** **Grilled Teriyaki Salmon**  
Sautéed Snow Peas

**GF** **Asian Glazed Salmon**

**GF** **Sesame-Ginger Salmon**

**GF** **Grilled Salmon with Hoisin Sauce**

## **Charmoula Salmon**

Moroccan Spiced Carrots, Chickpea Salad, Mint, Apricots, Dates, Almonds, Spinach Raita, Honey-Cumin Vinaigrette

**GF** **Sweet Chili-Lime Salmon Filet**  
Corn, Black Bean, Bell Pepper, Lime Vinaigrette

**GF** **Grilled Salmon**  
Dill Vinaigrette

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# PASTA AMBIENT BUFFET

- V Pesto Pasta Salad**  
Tri-Colored Rotini, Basil, Garlic, Olive Oil, Black Olives, Sweet Red Peppers, Parmesan
- V Julius Pasta Salad**  
Penne Pasta, Zucchini Summer Squash, Red Bell Pepper, Black Olives, Swiss Cheese, Herb Julius Dressing
- V Orzo Pasta Salad**  
Peas, Asparagus, Lemon Basil Vinaigrette, Parmesan
- V Bruschetta Caprese Pasta Salad**  
Bow Tie Pasta, Tomato, Green Onion, Red Onion, Basil, Fresh Mozzarella, Olive Oil, Balsamic Vinegar
- V Mediterranean Couscous**  
Couscous, Cherry Tomatoes, Spinach, Parmesan Cheese, Lemon, Red Pepper Flake
- VG Sesame Soba Noodle Salad**  
Carrot, Cucumber, Jicama, Scallions, Cashews, Cilantro, Sesame Oil, Rice Wine Vinegar Dressing

Looking for creative gluten-free options?  
Ask us how we can substitute gluten-free pasta for your next buffet!

# SALAD SIDES AMBIENT BUFFET

GF

## Classic Caesar

Romaine, Grated Parmesan Cheese, Grape Tomatoes, Homemade Croutons, Creamy Caesar Dressing

GF

## Greek Town Salad

Romaine, Feta Cheese, Cucumbers, Red Onions, Tomatoes, Greek Olives, Lemon-Herb Vinaigrette

## Green City Salad

Spinach, Kale, Chickpeas, Roasted Sweet Potatoes, Carrots, Broccoli, Shredded Cabbage, Almonds, Green Goddess Dressing

## Classic Cobb

Grilled Chicken, Bacon, Bleu Cheese, Romaine, Iceberg, Arugula, Tomatoes, Hard Boiled Egg, Avocado, Peppercorn Dressing

GF

## Oak Street Berry

Gourmet Greens, Chevre Cheese, Strawberries, Blueberries, Blueberry Vinaigrette

GF

## Kale Super-food

Kale, Carrots, Red Onions, Dried Cranberries, Edamame, Pumpkin Seeds, Lime Vinaigrette

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# STARCH SIDES AMBIENT BUFFET

GF

## Southwest Quinoa Salad

Black Bean, Corn, Bell Pepper, Fresh Cilantro, Avocado, Red Onion, Chili-Lime Vinaigrette

GF

## Wild Rice Salad

Mandarin Orange, Pecan, Scallion, Raspberry Vinaigrette

## Israeli Couscous

Asparagus, Sweet Peas

GF

## Lemon Herb Potato Salad

Small Potatoes, Fresh Herbs, Olive Oil, Lemon Juice

GF

## Roasted New Potatoes with Rosemary

GF

## Quinoa Tabbouleh

Halved Cherry Tomatoes, Cucumber, Parsley, Mint, Scallion, Lemon

GF

## Wild Rice Salad

Mandarin Oranges, Pecans, Scallion, Raspberry Vinaigrette

GF

## Quinoa

Diced Pear, Candied Pecans, Spinach, Chickpeas, Maple Vinaigrette

## Israeli Couscous

Peas, Carrots, Purple Cabbage, Chives, Lemon Vinaigrette

# STARCH SIDES HOT BUFFET

**GF** **Greek Style Oven Roasted Potatoes**

**GF** **Grilled Gorgonzola**  
Polenta Squares

**GF** **Whipped Red Skin Potatoes**  
Cream Cheese, Chives

**GF** **Roasted Sweet Potatoes**  
Orange and Brown Sugar Glaze

**Baked Asiago Mac and Cheese**

**GF** **Roasted New Potatoes**  
Olive Oil, Fresh Thyme, Tarragon

**GF** **Sweet Potato and Yukon Gold Potato Coins**  
Herb Pesto, Shaved Parmesan

**Fontina Cheese and Chive Risotto Cake**  
Tomato-Ginger Jam

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# VEGETABLE SIDES AMBIENT BUFFET

**GF** All Vegetable Sides Gluten-Free!

## **Roasted Carrots**

Thyme, Rosemary, White Wine Vinaigrette

## **Cucumber Salad**

Cucumber, Tomato, Bell Peppers, Parsley, Feta

## **Petite Green Beans**

Sun-Dried Tomatoes, Pine Nuts, Balsamic Vinaigrette

## **Grilled Vegetable Planks**

Extra Virgin Olive Oil, Fresh Herbs, Mild Goat Cheese

## **Green Beans Almondine**

Green Beans, Sliced Almonds

## **Seasonal Roasted Vegetables**

Extra Virgin Olive Oil, Fresh Herbs

## **Grilled Asparagus Spears**

Garlic, Olive Oil and Balsamic Vinegar



# VEGETABLE SIDES HOT BUFFET

**GF** All Vegetable Sides Gluten-Free!

## **Green Bean Almondine**

## **Roasted Asparagus with Aged Balsamic**

Shaved Parmesan

## **Rustic Ratatouille**

## **Baby Carrots**

Fresh Tarragon, Smokey Brown Butter

## **Roasted Broccoli**

## **Grilled Vegetable Planks**

Olive Oil, Fresh Herbs, Goat Cheese

## **Sautéed Green Beans**

Fresh Dill, Diced Red Bell Pepper

## **Grilled Vegetable Medley**

Broccoli, Squash, Zucchini, Red Peppers, Mushrooms, Onions

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Pastas & Sides