

Z3 PRIVATE CATERING

SAMPLE BUFFET MENUS

PRINTABLE SAMPLE MENU FOR CLIENT USE

BUFFET MENU GUIDELINES

Buffet menus are built as flexible client selections, not fixed packages. Each tier includes a clear number of choices from each category so the final menu feels complete, organized, and easy to price.

\$45 PER PERSON

- Choose 1 protein, 1 starch, 1 vegetable, 1 salad, 1 dessert.
- Extra protein +\$9 per person. Extra side/salad/dessert +\$4 to \$5 per person.

\$65 PER PERSON

- Choose 2 proteins, 1 starch, 1 vegetable, 1 salad, 1 dessert.
- Extra protein +\$12 per person. Extra side/salad/dessert +\$5 to \$6 per person.

\$85 PER PERSON

- Choose 2 proteins, 2 total sides, 2 salads, 2 desserts.
- Extra protein +\$15 per person. Extra side/salad/dessert +\$6 to \$8 per person.

\$110+ PER PERSON

- Choose 2 premium proteins or 1 attended station protein plus 1 buffet protein.
- Additional premium proteins, stations, or chef-attended items are quoted by menu and guest count.

BREADS & ACCOMPANIMENTS

- Bread service is not included automatically in buffet tiers.
- Bread baskets, rolls, butters, spreads, pickles, sauces, and accompaniment bars are priced separately.
- Basic bread add-on starts at +\$4 per person. Expanded bread and accompaniment boards start at +\$7 per person.

GENERAL PRICING NOTES

- Buffet pricing assumes a 25 guest minimum.
- Travel, staffing, rentals, equipment, tax, and specialty service items may be quoted separately when needed.
- Final menu price may adjust for premium proteins, difficult locations, very small guest counts, or expanded service expectations.

\$45 PER PERSON - BUFFET TIER

CLIENT SELECTION GUIDELINE

Choose 1 protein, 1 starch, 1 vegetable, 1 salad, and 1 dessert.

Add one extra protein: +\$9 per person. Extra side, salad, or dessert: +\$4 to \$5 per person.

Bread and accompaniment page may be added separately.

PROTEINS

- Adobo roasted chicken legs - slow roasted, lacquered, lime, cilantro stems
- Brown sugar mustard pork roast - thick sliced, warm pan glaze, parsley
- Green chile turkey meatloaf - tomato chile glaze, crispy onion edge
- Smoked sausage and peppers - onion, roasted pepper, oregano, warm jus
- Chicken tinga - shredded chicken, tomato, chipotle, onion, crema on side
- Herb roasted turkey breast - pan gravy, black pepper, thyme
- Red wine mushroom stroganoff - plant-forward option, egg noodles held separate

STARCHES

- Buttermilk whipped potatoes
- Spanish-style baked rice
- Creamed corn pudding
- Roasted garlic red potatoes
- Cheddar chive grits
- Crispy ranch potato wedges
- Green onion buttered pasta
- Molasses baked beans

VEGETABLES

- Cider glazed baby carrots
- Roasted zucchini with garlic breadcrumbs
- Lemon butter peas
- Braised collard greens
- Charred cauliflower florets with paprika oil
- Stewed green beans with tomato
- Roasted mixed peppers
- Brown butter cabbage

SALADS

- Creamy cucumber dill salad
- Romaine, radish, parmesan, house vinaigrette
- Cornbread panzanella with tomato and scallion
- Apple cabbage slaw with cider dressing
- Marinated bean salad with herbs
- Baby spinach, strawberry, poppy seed vinaigrette
- Roasted potato salad with mustard and herbs
- Tomato, red onion, basil, cracked pepper

DESSERTS

- Chocolate sheet cake with salted frosting
- Lemon bars with powdered sugar
- Peach crumble cups
- Cinnamon bread pudding
- Brown butter blondies
- Berry cobbler
- Mini banana pudding jars
- Oatmeal cream cookie sandwiches

\$65 PER PERSON - BUFFET TIER

CLIENT SELECTION GUIDELINE

Choose 2 proteins, 1 starch, 1 vegetable, 1 salad, and 1 dessert.

Add one extra protein: +\$12 per person. Extra side, salad, or dessert: +\$5 to \$6 per person.

Bread and accompaniment page may be added separately.

PROTEINS

- Cocoa chile rubbed pork loin - sliced, dark pan sauce
- Lemon oregano chicken skewers - charred edge, yogurt herb sauce
- Ancho braised beef - pulled and held in reduced sauce
- Brown butter sage turkey breast - carved, pan gravy
- Crispy chicken cutlets - lemon aioli, parsley, warm platter
- Al pastor roasted pork - pineapple pan jus, pickled onion
- Maple pepper glazed ham - sliced, warm mustard glaze
- Stuffed poblano boats - rice, corn, cheese, tomato ranchero

STARCHES

- Creamy poblano mashed potatoes
- Saffron tomato rice
- Baked three cheese rigatoni
- Herbed smashed fingerlings
- Soft jalapeno spoonbread
- Rosemary white bean gratin
- Toasted barley pilaf
- Chorizo-style vegetarian dirty rice

VEGETABLES

- Maple chile brussels
- Grilled summer squash with basil
- Roasted beets with orange glaze
- Green beans with almond brown butter
- Charred carrots with coriander
- Creamed spinach with roasted garlic
- Shishito peppers with lime salt
- Oven roasted tomatoes with herbs

SALADS

- Arugula, shaved apple, aged cheddar, walnut vinaigrette
- Grilled corn, tomato, scallion, lime dressing
- Gem lettuce, cotija, avocado ranch, tortilla crumble
- Roasted squash, pepita, goat cheese, maple vinaigrette
- Pearl couscous, cucumber, herb, lemon
- Bacon wedge salad with tomato relish
- Beet, citrus, whipped cheese, pistachio
- Smoked chicken chopped salad with buttermilk dressing

DESSERTS

- Mexican chocolate brownies
- Vanilla bean cheesecake bars
- Apple crisp with bourbon caramel
- Coconut cream tartlets
- Carrot cake squares with cream cheese frosting
- Pecan pie bites
- Strawberry shortcake jars
- Dark chocolate cookie sandwiches

\$85 PER PERSON - UPSCALE BUFFET TIER

CLIENT SELECTION GUIDELINE

Choose 2 proteins, 2 total sides, 2 salads, and 2 desserts.

Sides may be split between starches and vegetables. Add one extra protein: +\$15 per person.

Extra starch, vegetable, salad, or dessert: +\$6 to \$8 per person.

PROTEINS

- Bourbon peach glazed pork rack - sliced, warm glaze, thyme
- Pomegranate braised lamb shoulder - held in jus, mint on side
- Mojo roasted chicken - citrus garlic drippings, charred lime
- Peppercorn crusted sirloin - sliced, warm cognac cream
- Crispy skin porchetta - fennel, citrus, crackling garnish
- Coconut curry shrimp - warm sauce, scallion, lime
- Balsamic fig glazed chicken thighs - roasted shallot, parsley
- Portobello and smoked mozzarella bake - tomato sugo, basil

STARCHES

- Gruyere potato strata
- Roasted corn and scallion spoon pudding
- Mushroom farro bake
- Crispy polenta squares
- Butternut squash risotto-style rice
- Sour cream and onion mashed potatoes
- Chili crisp fried rice
- Herb dumplings with pan gravy

VEGETABLES

- Charred rapini with lemon breadcrumbs
- Glazed turnips with honey and pepper
- Roasted delicata squash with pepita salsa
- Grilled artichoke hearts with garlic oil
- Crispy cauliflower with tahini drizzle
- Braised leeks with herb crumb
- Caramelized fennel with orange
- Roasted eggplant with tomato and basil

SALADS

- Charred peach, bitter greens, ricotta salata, chili honey
- Warm bacon frisee with soft egg crumble
- Roasted carrot, labneh, seed brittle, dill
- Crisp romaine, smoked paprika dressing, manchego
- Farro, cherry, herbs, almond, sherry vinaigrette
- Tomato, burrata, olive, basil vinaigrette
- Cucumber, melon, feta, mint, lime
- Roasted mushroom, arugula, parmesan, black pepper

DESSERTS

- Burnt sugar custard cups
- Blackberry cornmeal cake
- Chocolate malt mousse jars
- Brown butter pecan tartlets
- Pineapple rum upside-down squares
- Lime cheesecake with graham crumble
- Espresso panna cotta
- Cherry almond crumble bars

\$110+ PER PERSON - LUXURY BUFFET OR STATION TIER

CLIENT SELECTION GUIDELINE

Choose 2 premium proteins or 1 attended carving/station protein plus 1 buffet protein.

Choose 2 total sides, 2 salads, and 2 desserts.

Additional premium protein, station, or chef-attended item is quoted based on product and guest count.

PROTEINS

- Carved tomahawk-style beef board - sliced to order, marrow butter, beef jus
- Slow roasted lamb leg - garlic, rosemary, lemon pan sauce
- Whole side salmon display - herb crust, warm citrus cream
- Confit duck quarters - cherry pepper glaze, crisp skin finish
- Wagyu-style beef cheek - red wine glaze, horseradish cream
- Seared sea bass portions - tomato saffron broth, herb salad
- Whiskey glazed pork belly slabs - apple slaw, charred scallion
- Roasted vegetable and goat cheese strudel - smoked tomato sauce

STARCHES

- Layered potato terrine
- Lobster-style corn mac bake
- Wild rice with dried fruit and herbs
- Parisian gnocchi gratin
- White cheddar grits with roasted garlic
- Crispy duck fat-style potatoes
- Roasted squash and sage bread pudding
- Black truffle cauliflower gratin

VEGETABLES

- Coal-roasted broccolini with lemon salt
- Whole roasted carrots with herb butter
- Charred mushrooms with madeira glaze
- Grilled asparagus with egg mimosa
- Roasted cipollini with balsamic lacquer
- Crispy artichokes with preserved lemon
- Braised rainbow chard with garlic
- Smoked tomato and pepper ragout

SALADS

- Steakhouse chopped salad with blue cheese and bacon
- Charred grape, fennel, walnut, bitter greens
- Baby gem, avocado, green goddess, everything crumb
- Warm potato, leek, mustard seed, herb salad
- Stone fruit, country ham, buttermilk dressing
- Roasted beet, horseradish cream, dill, rye crumb
- Shaved Brussels, parmesan, lemon, toasted pine nut
- Watercress, radish, cucumber, champagne vinaigrette

DESSERTS

- Tableside-style banana caramel pudding
- Smoked chocolate tart bars
- Apple tarte tatin bites
- Honey lavender panna cotta
- Bourbon pecan bread pudding
- Dark rum chocolate cake
- Citrus meringue jars
- Roasted pear and almond cake

BREAD & ACCOMPANIMENTS ADD-ON PAGE

Breads and accompaniments are treated as an optional add-on so the buffet stays clean, intentional, and properly priced. Clients may add a simple bread basket or build a fuller accompaniment spread for menus that need more generosity at the table.

SIMPLE BREAD ADD-ON - +\$4 PER PERSON

- Soft dinner rolls with whipped butter
- Buttermilk biscuits with honey butter
- Warm flour tortillas with salsa verde
- Mini brioche rolls with cultured butter
- Country sourdough with roasted garlic spread

EXPANDED BREAD & SPREAD ADD-ON - +\$7 PER PERSON

- Rosemary focaccia, smoked butter, marinated olives
- Cheddar scallion biscuits, pepper jelly, honey butter
- Blue corn muffins, charred tomato salsa, whipped lime butter
- Cornmeal rolls, chile oil, roasted pepper crema
- Warm pita wedges, garlic herb labneh, pickled vegetables

PREMIUM ACCOMPANIMENT BOARD - +\$10 PER PERSON

- Hearth bread, Parker rolls, cultured butter, whipped ricotta, bacon jam
- Country sourdough, savory scones, roasted garlic, herb oil, marinated olives
- Pretzel rolls, grain mustard butter, warm cheese spread, house pickles
- Focaccia slab, tomato conserva, whipped goat cheese, chile crisp
- Tortilla stack, salsa verde, roasted pepper crema, pickled jalapenos

HOW TO USE THIS PAGE

- Add breads only when they support the menu and make sense for the guest experience.
- For taco, rice bowl, or hand-held style buffets, tortillas may replace bread but should still be priced as an accompaniment.
- For wedding or retreat buffets, the expanded bread and spread add-on gives the table more abundance without adding another full course.

BUFFET ADD-ON PRICING REFERENCE

Use this page as the quick pricing reference when a client wants to build beyond the included selections for a tier.

ADD-ON ITEM	\$45 TIER	\$65 TIER	\$85 TIER	\$110+ TIER
Extra protein	+\$9 pp	+\$12 pp	+\$15 pp	Quoted
Extra starch	+\$4 pp	+\$5 pp	+\$6 pp	+\$7+ pp
Extra vegetable	+\$4 pp	+\$5 pp	+\$6 pp	+\$7+ pp
Extra salad	+\$4 pp	+\$5 pp	+\$6 pp	+\$7+ pp
Extra dessert	+\$5 pp	+\$6 pp	+\$8 pp	+\$9+ pp
Simple bread add-on	+\$4 pp	+\$4 pp	+\$4 pp	+\$4+ pp
Expanded bread & spread	+\$7 pp	+\$7 pp	+\$7 pp	+\$7+ pp
Premium accompaniment board	+\$10 pp	+\$10 pp	+\$10 pp	+\$10+ pp

CLIENT-FACING NOTES

- Per-person add-ons are meant to keep pricing simple for planning conversations.
- Certain premium proteins, seafood items, carving stations, chef-attended stations, or market-sensitive products may be quoted separately.
- Final selections should be reviewed as one complete menu so the buffet does not become repetitive, heavy, or unbalanced.