

The Main Event Buffet 2023



Sweet Buzz Caterers can provide a wide variety of menu options for your events. Whether you choose sit down, trendy food stations or buffet we've got you covered. We realize your most important day will leave you and your guests with fantastic life long memories, and our professional talented team will do just that.

Our catering team will deliver the order, setup, and maintain the buffet for the duration the contracted time. Stainless steel chafing dishes, fuel, china plates, linen napkins, cutlery, serving utensils, and disposable packages for left overs. A minimum of 1 Buffet Attendant will be needed per 25 guests. The attendant(s) will complete light cleanup of the guest tables. Attendants are \$15 per hour. Please notify our team prior to the event for cake cutting service and plating.

Orders must be placed at the minimum 14 days in advance. Minimum of 45 guests. 6% tax and 22% service charge will be added.

Special dietary, Vegetarian, Vegan options are available when ordered in advance. Pre-order for Children under 12 to receive 30% discount off of the regular buffet price.

Sweet Buzz Caterers will assist you with your event planning, menu selections, and provide you and your guests with detailed personal service and attention. It will be our pleasure to make your dream event a reality, and welcome the opportunity of working with you.





The Main Event Buffet

Small Bites: (choice of 2)

- Charcuterie Display
- Spinach & Artichoke Dip w/ Breads (V)
- Assorted Petite Sandwiches: Almond Chicken Salad Croissant, Turkey Bacon Avocado, Club, Ham & Swiss, Albacore Tuna Salad, Hummus & Vegetable (V)
- Vegetable & Fruit Display with dips & spreads (V)

Soup or Salad: (choice of 1)

- Garden Salad (V)
- Caesar Salad
- Arugula Pear Prosciutto Salad
- Chicken Pastina Soup
- Roasted Red Pepper Tomato Bisque (V)

Accompaniments (choice of 3)

- Au Gratin Potatoes (V)
- Garlic or Plain Mashed Potatoes (V)
- Penne or Cavatappi Pasta served with Alfredo, Marinara or Vodka Sauce (V)
- White Cheddar Cavatappi (V)
- Roasted Asparagus (V)
- Wild Rice Pilaf (V)
- Pierogies & Onions (V)
- Vegetable Medley (V)
- Oven Roasted Baby Potatoes (V)

Entrees: (choice of 2)

- Chicken Romano with garlic lemon wine sauce
- Beef Medallions with mushrooms or gravy (add \$1.50 per person)
- Chicken Marsala
- Chicken Piccata
- Stuffed Chicken Breast in gravy
- Herb Crusted Halibut
- Maple Glazed or Chili Lime Salmon with Mango Salsa
- Shrimp or Scallops in white wine lemon sauce (add \$2.50 per person)