BUFFET MENU

$108 per person

ESTD. 2023
BLACK HAT
CATERING
SACRAMENTO, CALIFORNIA

Pick 3 hors d'oeuvres, 1 salad, 2 entrees, and 2 sides

Passed Hors D'oeuvres

Ribyeye Slider (+$4)

Ground ribeye patty on brioche, with caramelized onion, crumbled Point Reyes Bleu, and confit garlic aioli.

Achiote Shrimp Skewer

Shrimp marinated in citrus and achiote and grilled to perfection. Topped with lime crema and fresh cilantro.

Tuna Tartare

Fresh albacore tuna with sesame seeds, fresh ginger, jalapeño and honey crisp apple served in a sesame cone. Topped with fresh herbs.

Asparagus Soup Shot

Creamy Asparagus soup served with a light splash of tabasco hot sauce and a garlic crouton.

Grilled Veggie Skewer

Seasonal grilled vegetables, skewered and finished with fresh herbs and balsamic gastrique.

Heirloom Tomato and Goat Cheese Tartine

Heirloom tomato and herbed goat cheese served on sourdough toasted crostini with fresh herbs and sweet balsamic reduction.

Arancini

Golden brown risotto rounds filled Fontina Cheese and finished with romesco and parmesan

Smoked Salmon Gourgeres (+$3)

Savory choux puff pastry filled with smoked salmon, herbs, and cream cheese.

Spicy Fried Chicken Slider

Fried chicken breast with pickled fresno chile and honey crisp apple slay on brioche with spicy sambal aioli

Salads

Radicchio and Mizuna

Chopped radicchio and mizuna lettuce dressed with creamy balsamic and oregano. Topped with Point Reyes Bleu cheese and bacon lardons.

Watermelon and Feta (+$2)

MIxed greens and compressed watermelon, shaved red onion, and crumbled feta dressed in a strawberry and golden balsamic vinaigrette.

Baby Kale Caesar

Baby kale tossed in a lemon and caper dressing with freshly made butter and garlic croutons, finished with grated parmigiano reggiano.

Peach and Torn Burrata (+$3)

Mixed greens with Twin Peaks Orchards yellow peaches, heirloom carrot ribbons, and torn Bellweather farms burrata. Dressed in a champagne and thyme vinaigrette.

MIxed Greens and Crumbled Feta

Mixed baby lettuces dressed in a golden balsamic and herb vinaigrette and topped with pickled red onion, crumbled Bulgarian feta, and shaved hothouse cucumber.

Beet and Arugula (+$2)

Tender citrus braised beets and baby arugula dressed in a sweet balsamic vinaigrette. Topped with goat cheese and candied pecans.

Entrees

Grilled Chicken and Creamy Wild Mushroom Marsala

Grilled Mary's organic chicken breast with hearty wild mushroom and caramelized onion marsala sauce.

Herb Roasted Chicken

Herbaceous and juicy Mary's organic chicken roasted to a golden brown. Served with a bright and zesty chardonnay demiglace.

Boneless Braised Short Rib (+$14)

Slow braised beef short rib in a rich and chunky tomato and herb ragout. Pairs well with creme fraiche whipped potatoes and roasted heirloom carrots.

Seared Salmon Almondine (+$6)

Seared to a perfect golden crust and finished with browned butter and toasted almonds

Seared Chicken with Artichoke Caponata

Seared chicken breast topped with a sweet and tangy artichoke, bacon, tomato and white bean relish.

Petite Filet with Bordelaise (+$12)

Tender bistro filet finished with a rich red wine bordelaise and herbs.

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Entrees Cont...

Bucatini Bolognese

Al dente bucatini pasta with a traditional bolognese sauce of ground beef, pancetta, carrots, and celery.

Filet Mignon and Butter Poached Chanterelles ($+32)

Seared and butter basted beef tenderloin topped with our garlicky butter poached chanterelles mushrooms and red wine braised onions.

Soy and Garlic Marinated Tri Tip and Chimichurri

Sliced tri tip, grilled to a perfect medium topped with a tangy and chunk chimichurri sauce.

Slow Roasted Pork Loin

Herb and black pepper roasted berkshire pork loin with apricot mostarda and pickled mustard seed "caviar."

Seared Chicken with Artichoke Caponata

Seared chicken breast topped with a sweet and tangy artichoke, bacon, tomato and white bean relish.

Petite Filet with Bordelaise (+$12)

Tender bistro filet finished with a rich red wine bordelaise and herbs.

Sides

Rustic Potato Mash

Herb Roasted Red Potatoes

Sage and Ground Duck Sausage Sourdough Stuffing (+$4)

Parmesan and Mascarpone Creamy Polenta

Brussels Sprouts with Bacon Lardons, Caramelized onions, and Crumbled Goat Cheese.

Fire Roasted Red Pepper and Yam Mash

Creme Fraiche and Melted Leek Whipped Potatoes (+$2)

Oven Roasted Duck Fat Fingerling Potatoes (+$2)

Cacio e Pepe

Creamed Baby Spinach

Braised Dino Kale and Rainbow Chard

Grilled Asparagus with Citrus and Garlic Crumble

Roasted Broccolini

Citrus Ginger Roasted Heirloom Baby Carrots

Herbed Delicata and Butternut Squash

Mixed Medley Cauliflower

Included Services

+ Cake Cutting/Service
+ Tableside water/wine service
+ Passed Appetizer Service
+ Setup assistance
+ Clean Up and break down
+ Table and Event space bussing and maintenance