

Iva Lee's

Buffet, Family Style or Plated Dinner
First Course Options
(Choose One)

Farmer's Market Salad with Poached Pears, Blue Cheese Crumbles &
Candied Pecans tossed in a Port Wine Vinaigrette *gf*

Bistro Salad
Romaine, Belgian Endive, Green Apple, Walnuts & Gorgonzola tossed in
Apple Cider Vinaigrette

Heirloom Tomato & Watermelon Stack with
Feta, Pickled Red Onions & Fresh Basil (seasonal) *gf*

Baby Spinach Salad with Strawberries, Candied Pecans,
Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette *gf*

Wedge Salad with Crispy Bacon, Tomatoes
& Shaved Red Onion with a Blue Cheese Dressing *gf*

Classic Caesar Salad with Shaved Parmesan,
Herbed Croutons & Tear Drop Tomatoes

Mediterranean Salad with Grilled Persian Cucumbers, Cherry Tomatoes, Crispy Quinoa,
Garbanzo Beans & Feta tossed in a Lemon Basil Vinaigrette *gf*

Mixed Field Greens Salad with Toasted Pepitas, Jicama, Tear Drop Tomatoes &
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips *gf*

Tomato Bisque with Burrata & Basil Crostini

Butternut Squash Bisque with Crème Fraiche *gf*

Potato Leek Soup with Crispy Shallots & Prosciutto *gf*

Heirloom Tomato & Watermelon Gazpacho Soup with Chili Oil (seasonal) *gf*

Iva Lee's

Buffet or Family Style Menu

(Choose Two)

Braised Short Ribs with Burgundy Reduction

Manhattan Steak with Black Cherry Sauce

Manhattan Steak with Bordeaux Reduction

Statler Chicken Breast with Fresh Herbs & Tomato Herb Beurre Blanc *gf*

Statler Chicken Breast with a Marsala Mushroom Cream Sauce *gf*

Statler Chicken Breast with Heirloom Tomato Sauce *gf*

Pan Seared Salmon OR Sea Bass with Citrus Beurre Blanc *gf*

Pan Seared Salmon OR Sea Bass with Tomato Herb Beurre Blanc *gf*

Starches

(Choose Two)

Gruyere Au Gratin Potatoes *gf*

Blue Cheese Au Gratin Potatoes *gf*

Macaroni and Cheese

White Truffle Risotto *gf*

Garlic Mashed Potatoes *gf*

Butter Whipped Yams *gf*

Rice Pilaf *gf*

Wild Rice *gf*

Lemon, Herbed Quinoa *gf*

Cheesy Grits *gf*

Roasted Fingerling Potatoes with Garlic & Herb Oil *gf*



Hot Vegetables

(Choose Two)

Roasted Seasonal Vegetables *gf*

Haricot Verts *gf*

Bacon Braised Collard Greens *gf*

Sautéed Spinach with Lemon Butter *gf*

Golden Corn with Compound Herb Butter *gf*

Maple Butter Braised Baby Carrots *gf*

Grilled Asparagus *gf*

Roasted Button Mushrooms with Garlic Butter *gf*

Roasted Brussels Sprouts with Bacon & Shallots *gf*

Sautéed Broccolini *gf*

The Buffet Package

\$ 32* Buffet Style

*Buffet Package Includes**

Plated Soup or Salad (Choose 1)

Buffet Dinner—Two Entrees, Two Starches, Two Veggies &

Assorted Artisan Bread with Butter

Chef & Kitchen Labor

This price is based on a Minimum Guarantee of 80 guests.

The price per person will increase for counts lower than 80.

This price does not include sales tax.



The Family Style Package

\$ 36*

*The Family Style Package Includes**

Plated Soup or Salad (Choose 1)

Duo Plated Entrees

4 Family Style Sides (2 Starches, 2 Veggies)

Assorted Artisan Bread with Butter

Chef & Kitchen Labor

This price is based on a Minimum Guarantee of 80 guests.

The price per person will increase for counts lower than 80.

This price does not include sales tax.



South of the Border Buffet & Hors D'Oeuvres Package

Tray Passed Hors D'Oeuvres

Shrimp Street Tacos with Mini Clothes Pins

Beef Empanadas with a Chipotle Aioli

Black Bean Sopes with Lime Crème Fraiche

South of the Border Buffet Menu

Mixed Field Greens Salad with Toasted Pepitas, Jicama, Tear Drop Tomatoes & Cotija Cheese in Cilantro Lime Vinaigrette, topped with Corn Tortilla Strips **gf**

Carne Asada Fajitas **gf**

Cheese ~~-OR-~~ Chicken Suiza Enchiladas (Select 1)

Fiesta Corn Salad **gf**

Refried Beans **gf**

Traditional Mexican Rice **gf**

Corn & Flour Tortillas

Salsa Fresca, Guacamole, Bottled Hot Sauce & Sour Cream

South of the Border Hors D'Oeuvres & Buffet Package

\$ 30.00 per person*

*South of the Border Package Includes **

Above Menu, Chef & Kitchen Labor

This price is based on a Minimum Guarantee of 80 guests.
The price per person will increase for counts lower than 80.



This price does not include sales tax.



Italian Package & Hors D'Oeuvres Package

Tray Passed Hors D'Oeuvres

Crispy Artichoke Hearts with Meyer Lemon Aioli

Tomato Caprese Skewer with Pesto Sauce gf

Italian Sausage Stuffed Mushrooms with Shaved Parmesan

Italian Buffet Menu

(Select 1 Salad)

Mixed Greens with Tear Drop Tomatoes, Shaved Parmesan &
Lemon Basil Vinaigrette gf

-OR-

Classic Caesar Salad

Chicken Picatta

Boneless Chicken Breast with Tomatoes, Capers, Lemon & White Wine

Penne Pomodoro

Fusilli Pesto Primavera

Tuscan Vegetables tossed with Herbed EVOO

Assorted Artisan Breads

Italian Hors D'Oeuvres & Buffet Package

\$ 26.00 per person*

*Italian Package Includes **

Above Menu, Chef & Kitchen Labor

This price is based on a Minimum Guarantee of 80 guests.
The price per person will increase for counts lower than 80.
This price does not include sales tax.



Brunch Buffet

Spinach, Bacon, Caramelized Onions, Tomato & Smoked Gouda Scramble

Pain Perdue with Blueberry Compote

Chicken Apple Sausage

Tri-Colored Breakfast Potato Hash

Summer Minted Fruit Salad

Homemade Buttermilk Biscuits

Coffee Buffet

Fresh Squeezed Orange Juice

\$ 32 per person

This price does not include sales tax, rentals, chef labor or service labor.

\$ 1,500 food minimum.



Luncheon Buffet

Baby Spinach Salad with Strawberries, Candied Pecans, Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette

Thai Peanut Salad

Soba Noodles Tossed with Julienne Sugar Peas, Carrots, Bean Sprouts, Napa Cabbage, Daikon Sprouts, Red Cabbage & Fresh Ginger Sesame Vinaigrette

Chicken & Shrimp Skewers

Tossed Roasted Herbed Fingerling Potato Salad

Summer Minted Fruit Salad

Steak Cilantro Pesto Panini's

Mini Portobello Mushroom Sandwiches with Provolone, Roasted Peppers & Herbed Aioli

\$ 32 per person

This price does not include sales tax, rentals, chef labor or service labor.

\$ 1,500 food minimum.