



Naturally Curly Cook

Hot Buffet Menu

Prices quoted by each entrée are per person, and include one salad selection and two side selections. Minimum order of 12 guests.

Entrees

Chicken

Aleppo Chicken \$12.00
Juicy chicken breasts marinated and roasted in a mildly spicy Aleppo pepper yogurt sauce.

Coq au Vin \$13.50
Chicken cooked in wine, with roasted vegetables.

Stuffed Chicken Breast \$13.00
Chicken breasts stuffed with spinach, mozzarella, and roasted red pepper.

Italian

Traditional Lasagna \$13.50
Creamy lasagna with a Bolognese base and creamy béchamel finish.

Twisted Classic Lasagna \$12.50
A slightly lighter lasagna made with Italian chicken sausage.

Fish

Creamy Tilapia Parmesan \$13.00
Blackened tilapia filets topped with a creamy parmesan sauce and lemon basil pesto.

Beef & Pork

Beef Stroganoff \$20.00
The classic stroganoff, served over wide egg noodles.

Meatloaf \$12.00
Savory meatloaf with a sweet tomato sauce made in-house.

Beef Burgundy \$13.00
Traditional French beef pot roast with stewed vegetables and wine broth.

Apricot and Pecan Stuffed Pork Loin \$13.50
Tender pork loin, stuffed with apricot and pecan stuffing and perfectly roasted.

Moroccan Meatballs \$12.50
Zangy, tomato-y meatballs with olives, served on a bed of spiced couscous.

Greek Meatballs \$12.00
Greek-spiced meatballs served with cucumber yogurt sauce and warm pita.

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Vegetarian

Leek and Chevre Lasagna <i>A delicious vegetarian lasagna featuring eggplant and roasted red pepper, and a unique goat cheese flare.</i>	\$13.25	Butternut Squash Shells <i>Giant shell pasta stuffed with roasted butternut squash and drizzled with a toasted hazelnut butter sauce.</i>	\$13.50
Quinoa Burger <i>Freshly formed and seared vegetarian quinoa patties, served in a pita pocket with Greek yogurt sauce and sliced cucumbers.</i>	\$13.00	Cheese Shells <i>Giant shell pasta stuffed with a blend of cheeses and simmered in a tomato and olive sauce.</i>	\$11.50
Hot Sandwich Bar <i>Fresh buns provided for filling with your choice of pulled pork and sweet slaw or roasted chicken and fresh tarragon mayonnaise.</i>	\$14.50	Chef's Choice <i>Can't decide? Let us get creative in the kitchen for you. Just tell us how many you need to feed and if there are any dietary restrictions, and we'll take care of the rest.</i>	\$16.00

Salads

Classic Caesar

Crisp Romaine lettuce classily complimented with croutons, Parmesan cheese, and freshly made Caesar dressing.

Spring Green Salad

Mixed greens topped with fresh berries, walnuts, goat cheese, and a sweet vinaigrette.

Everything Salad

Crisp Romaine lettuce, chopped cucumbers, tomatoes, peppers, crumbled Feta, and lemon vinaigrette.

Kale Salad

Crunchy, super kale adorned with dried apricots, almonds, and dressed with a Balsamic dressing.

Sides

Roasted Vegetable Pasta Salad

Rustic Potato Salad

Roasted Vegetables

Macaroni and Cheese

Wild Rice Pilaf

Barbeque Baked Beans

Mashed Potatoes

Sweetly Cooked Baby Carrots

Steamed Broccoli

Green Bean and Sweet Onion Sautee

Fresh Bread

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Desserts

Variety Bars	\$12.00
<i>Mocha-Frosted Brownies, Seven Layer Dream Bar, Coconut Bar, White Chocolate Blondie, Lemon Bars, Pecan Fingers</i>	per dozen
Mini-Cupcakes	\$15.00
<i>Coconut, Vanilla, Chocolate, Lemon Creme</i>	per 2 dozen
Cookies	\$10.00
<i>Browned Butter Chocolate Chip, Coffee Toffee, Sugar, Honey Roasted Peanut Butter, White Chocolate Chip Macadamia, Oatmeal Scotchies</i>	per dozen
Bread Pudding	\$30.00
<i>Traditional, Chocolate</i>	serves 12-15
Pie	\$20-\$30.00
<i>Apple Crumble, Pecan, Peach, Buttermilk, Lime Tart, Gingerbread Pumpkin, Chocolate Crème</i>	serves 8
Cheesecake	\$25.00
<i>Traditional, Three Layer Chocolate Cheesecake, White Chocolate</i>	serves 12

Our environmentally responsible disposable plates, napkins, and utensils are available for \$1.25 per guest.

Upgraded place settings can be arranged.

Beverages

All beverages are available for \$15.00 per gallon (serves 10). Beverage service includes ice bowl, scoop, and eco-friendly disposable cups.

Iced Tea

Fresh Lemonade

Gingered Lemonade

Freshly squeezed lemonade sweetened with our house infused ginger syrup.

Cucumber-Berry Water

Delivery, Staff, and Service

Drop-Off Only \$15.00

Bartender \$30/hour

Culinary Attendant/Wait Staff \$30/hour

Set-Up Only \$125

If you choose not to have servers at your event, we are happy to fully set everything necessary for service and return later to tear it down. Set-up and tear-down times must be arranged in advance.