



## SALADS

### **Black Peppercorn Caesar Salad**

With romaine lettuce, focaccia garlic crouton, diced tomato and shredded parmesan cheese

### **Pear and Roasted Walnut Salad**

With baby mixed greens, endive, watercress, fresh pears, goat or gorgonzola cheese, and walnuts in a soy, honey, balsamic dressing

### **Salad of Baby Greens**

With tomatoes, cucumbers, shredded carrots in a champagne vinaigrette

### **Harvest Salad**

Mixed baby greens with dried cherries, crumbled goat cheese, poached apples, and maple pecans in a raspberry vinaigrette

### **Festive Latin Chopped Salad**

Red chili & cumin shredded chicken with romaine, crispy tortillas, cucumber, cilantro, red onions, diced tomatoes, diced avocado, and chipotle almonds with a citrus vinaigrette

### **Italian Chopped Salad**

Shredded romaine with diced red peppers, cucumbers, tomatoes, black olives, green olives, shredded asiago cheese, toasted pine nuts, and focaccia croutons in a traditional red wine Italian vinaigrette

### **Spanish Arugula Salad**

Arugula, red delicious apple slices, shaved Manchego, shallots, & caramelized walnuts in a fig balsamic walnut oil vinaigrette

## BREAD BASKET

### **Artisan Dinner Rolls**

Choice of the following, minimum one dozen per flavor:  
White French Chapeau, Caraway Rye, Pumpernickel, Walnut Curreant, Challah Knot, Cracked Wheat, Multi-Grain

### **French Baguettes**

Plain or seeded

### **Plain Butter Rosettes or Slices**

## Chef Fredy's Buffet Menu



Fredy Hernandez

Executive Chef and Caterer

400 N. Noble Street

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### **BUFFET ENTREES**

#### **Apricot Stuffed Pork Loin**

With fresh apple and ginger chutney

#### **Winter Pork Tenderloin**

With a port wine sauce

#### **Grilled Whole Beef Tenderloin**

With five peppercorn blend crust, carved tableside served with two sauces, caramelized red onion and horseradish cream and two dozen mini rolls

#### **Chimichurri Beef Wellington**

Whole beef tenderloin, basted with a flavorful, traditional Argentinean parsley and garlic sauce and encrusted in a puff pastry, carved tableside

#### **Mediterranean Roasted Turkey Breast**

Stuffed with spinach, wild rice, and asiago cheese served with a natural jus

#### **Latin Grilled Turkey Breast**

Seasoned with annatto and cumin and served with sweet pepper, corn, and avocado relish

#### **Chicken Criollo**

Free-range chicken breast, marinated in cilantro, garlic and cumin served with achiote broth

#### **Stuffed Chicken Breast**

Free range breast stuffed with tarragon accented rice in Madeira wine and mushroom reduction

#### **Spinach Stuffed Flounder Roll**

With white wine, shallots, & lemon sauce

#### **Honey Soy Salmon**

Salmon fillet grilled with a honey soy glaze

#### **Penne Pasta with Shrimp**

Penne pasta with five jumbo shrimp in a spicy tomato basil sauce

#### **Tortellini Rose**

Cheese tortellini tossed in a Rose sauce with peas, sundried tomatoes, and mushrooms

### **SIDE DISHES**

Many dishes necessitate rental of chafing dishes at additional cost

#### **Mashed Potatoes**

Plain or with choice of seasonings: olive oil and garlic, horseradish, or sour cream



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### **Mashed Potato Bar**

White and sweet potatoes with roasted garlic, blue cheese, green onions, horseradish, cheddar cheese and crispy crumbled bacon

### **Spanish Saffron Rice**

### **Smokey Wild Rice Medley**

Flavored with smoked applewood bacon, mini diced vegetables and dried cranberries

### **Steamed Couscous and Diced Vegetables**

### **Grilled and Roasted Seasonal Vegetable Platter**

With piquillo pepper alioli, served cold or hot

### **Haricot Verts**

French green beans steamed and seasoned

### **Green Beans Almondine**

Regular green beans with sliced almonds in a butter sauce

### **Honey Glazed Carrots**

### **Roasted Root Vegetable Hash**

Cubes of boniato, yuca, sweet potato, and white potato, roasted with red onions and roasted garlic

### **Steamed Asparagus**

With a creamy lemon dill sauce



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## **RENTALS**

Many dishes necessitate rental of chafing dishes at an additional cost.

Necessity of chafing dish rentals depends on amount of people being served at the event, the duration of the buffet, and the type of presentation required.

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