

BUFFET

Craft an elegant and indulgent buffet for your event.

The LEMPICKA™ BY JEFF RUBY

This sample menu is an example of our Chef's culinary breadth. Please connect with your Event Manager to curate a menu for your event. Final menu and pricing are confirmed 6 months prior to the event date, due to seasonality and market availability.

SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Tomato Panzanella

Mixed Greens, Fresh Mozzarella, Garlic Ciabatta Croutons, Fresh Herb Vinaigrette

Cucumber Salad

Bibb Lettuce, Cherry Tomato, Fresh Mint, Thai Chili Dressing

Classic Caesar

Parmigiano-Reggiano, Challah Croutons

Summer Berry

Mixed Greens, Goat Cheese, Grapefruit, Candied Walnuts, Blueberry Pomegranate Vinaigrette

ENTRÉES

Miso Glazed Salmon

Soy Butter

Grilled Swordfish

Passionfruit Chili Glaze, Grilled Lemon

Alaskan Halibut

Herbed Panko, Lemon Beurre Blanc

Chicken Piccata

Brown Butter, Lemon, Capers

Marinated Chicken

Cilantro Chimichurri, Roasted Red Pepper

Herb Roasted Chicken

Rosemary, Jus

Red Wine Braised Short Ribs

Peppercorn Demi-Glace

Brined Berkshire Pork

Brandy Bordelaise, Roasted Garlic

Vegetable Risotto

Roasted Seasonal Vegetables, Parmesan Risotto

CARVING STATIONS

Our carving stations are designed to bring elegance and culinary interaction to your event. All beef is generously seasoned with our proprietary Jeff Ruby blend, roasted whole over high heat to achieve our signature char, hand sliced and finished with our house beef au jus or tangy horseradish cream.

Beef Tenderloin

Our most tender and lean cut of beef

U.S.D.A. Prime New York Strip

A perfect balance of tender and marbled beef

Black Angus Prime Rib

Highly marbled, tender, and rich

Carving station selections are ordered in increments of 15 guests.

SIDES

Hashbrown Potato

Fresh Parsley, Caramelized Onion

Baby Red Potatoes

Salt and Vinegar

French Green Beans

Garlic Butter, Crispy Shallots

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

CLASSICS

Grilled Asparagus

Lemon & Olive Oil

Sautéed Mushrooms

Herb Sherry Butter

Jeff Ruby's Baked Macaroni & Cheese

6 Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potato

Baked Rigatoni

Pancetta, Spinach, Tomato Vodka Sauce

Charred Broccolini

Confit Garlic, Herbed Tomatoes

Baby Carrots

Bourbon Maple Glaze, Lemon, Thyme

DESSERT

Butter Pie

Cinnamon Sugar Pecans, Powdered Sugar, Caramel

Cheesecake

Spiced Cherry Sauce, Blackberries

Carrot Cake

Warm Caramel Cream Cheese Icing

Chocolate Mousse

Espresso, Sea Salt

Citrus Olive Oil Cake

Orange Mousse, Grand Marnier

Irish Coffee Tart

Bourbon Marshmallows

TO INQUIRE ABOUT YOUR EVENT, CONTACT TIFFANY COMBS, EVENT MANAGER
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LUKE ANZANO, EXECUTIVE CHEF

1/6/2023