



Bountiful Buffets

~ ROSEMARY DIJON CHICKEN ~

Roasted Garlic & Rosemary Marinated Chicken Breast
w/ Dijon Cream Sauce (GF)

Roasted Fingerling Potatoes (GF) (VEGAN)

Oven Roasted Vegetables (GF) (VEGAN)

Gourmet Spring Salad w/ Tomatoes, Cucumber, Shredded Carrots, Red
Cabbage, Black Olives

House Made Vinaigrette Dressing (GF) (VEGAN)

Rustic Rolls & Butter

~LEMON BASIL GRILLED CHICKEN BREAST~

Marinated & Grilled Chicken Breast (GF) (DF)

Steamed Herbed Broccolini (GF) (VEGAN)

Brown and Wild Rice Pilaf (GF) (VEGAN)

Mixed Green Seasonal Salad w/House Vinaigrette (GF) (VEGAN)

Rustic Rolls & Butter

~PESTO STUFFED CHICKEN BREAST~

Creamy Penne Alfredo Pasta

Seasonal Oven Roasted Vegetables (GF) (VEGAN)

Our House Caesar Salad

Toasted Garlic Bread

~ MEDITERRANEAN CHICKEN ~

Yogurt, Herb & Roasted Garlic Marinated Grilled Chicken Breast (GF)
Creamy Parmesan Orzo
w/ Sundried Tomato, Capers & Italian Parsley (Vegan)
Balsamic Roasted Vegetables (GF) (VEGAN)
Spring Mix Salad w/ Cherry Tomatoes, Cucumber, Feta & Toasted Pistachios
House Made Basil/Roasted Pepper Vinaigrette Dressing (GF) (Vegetarian)
Fresh Flatbreads & Pitas

~ CLASSIC NORTHWEST BAKED SALMON FILET~

w/ Fresh Dill and Rosemary (GF)
Roasted Tri-Color Potatoes (GF) (VEGAN)
Seasonal Local Vegetables (GF) (VEGAN)
Harvest Blend Green Salad w/Citrus Vinaigrette (GF) (VEGAN)
Mixed Whole Wheat Breads and Rolls

~ SWEET SOY GLAZED SALMON ~

Baked Salmon Filet w/ Brown Sugar & Tamari Glaze (GF) (DF)
Steamed Sweet Jasmine Rice (GF) (VEGAN)
Seasonal Vegetables (GF) (VEGAN)
Spring Mix Salad w/ Green Onions, Crispy Soba Noodles,
Mandarin Oranges & Pineapple Soy Ginger Dressing (VEGAN)
Rustic Rolls and Butter

~ GRILLED FLAT IRON STEAK ~

Served w/ Garlic Infused Red Wine Reduction
Fingerling Potatoes (GF) (VEGAN)
Oven Roasted Vegetables (GF) (VEGAN)
Gourmet Spring Salad w/ Tomatoes, Cucumber, Shredded Carrots, Red
Cabbage, Black Olives & House Made Vinaigrette Dressing (GF) (VEGAN)
Rustic Rolls and Butter

~ PRIME RIB~

Slow Roasted Prime Rib (GF) (DF)
w/ Mild Horseradish Cream
Roasted Fingerling Potatoes (GF) (VEGAN)
Oven Roasted Vegetables (GF) (VEGAN)
Gourmet Spring Salad w/ Tomatoes, Cucumber, Shredded Carrots, Red
Cabbage, Black Olives
House Made Vinaigrette Dressing (GF) (VEGAN)
Rustic Rolls and Butter

~ PACIFIC RIM FLAT IRON STEAK ~

Sesame, Mango & Tamari Marinated Flat Iron Steak (GF) (DF)
Fragrant Jasmine Rice (GF) (VEGAN)
Seasonal Five Spice Roasted Vegetables (GF) (VEGAN)
Spring Mix Salad, Almonds, Mandarin Oranges, Shelled Edamame, Sliced
Radish, Crispy Noodles & Sesame Ginger Dressing (VEGAN)
Rustic Rolls & Butter

DOUBLE ENTRÉE BUFFETS AVAILABLE FOR ABOVE OPTIONS

(Add Chicken, Salmon or Beef)

VEGAN OPTIONS

~MOROCCAN CABBAGE ROLLS (GF)~

Stuffed w/ Cous Cous & Fresh Seasonal Vegetables w/ Moroccan Spices &
Herbs then Braised in Fire Roasted Tomato & Ginger Sauce

~TOFU & VEGETABLES IN YELLOW COCONUT CURRY (GF)~

~HARVEST PIE (GF)~

Pumpkin, Corn, Black Beans, Peppers, Coconut Milk, Polenta Crust

~LASAGNA~

Vegetable or Meat Lasagna

Romaine, Crispy Croutons, Tomatoes, Shaved Parmesan & Caesar Dressing

Baked Italian Herbed Breadsticks

~PASTA DUO ~

Gemelli Pasta in Caprese Cream (Vegetarian)

Herbed Chicken w/ Tomatoes & Mushrooms (GF) (DF)

Italian Sausage w/ Peppers & Onions (GF) (DF)

Oven Roasted Vegetables (GF) (VEGAN)

Gourmet Spring Salad w/ Tomatoes, Cucumber, Shredded Carrots, Red Cabbage, Black Olives & House Made Vinaigrette Dressing (GF) (VEGAN)

Baked Italian Herbed Breadsticks

~HAWAIIAN ISLAND STATION~

Kalua Smoked Pork (GF) (DF)

Huli Huli Chicken Thighs (GF) (DF)

Long Grain Rice (GF) (VEGAN)

Tropical Jicama Slaw (GF) (VEGAN)

Honeydew and Pineapple Salad (GF) (VEGAN)

Sweet Hawaiian Rolls

~SOUTH OF THE BORDER FAJITA BAR ~

Tomato and Chipotle Braised Chicken Tinga (GF)(DF)

Smoked Pork Carnitas (GF)(DF)

Ranchero Beans (GF) (DF)

Sautéed Onions, Red & Green Peppers (GF) (VEGAN)

Warm Soft Flour & Corn Tortillas

Corn Tortilla Chips

Pico de Gallo Salsa, Lime Crema, Guacamole

Cotija & Shredded Cheddar Cheese

Shredded Lettuce, Shaved Radish, Cilantro, Chopped White Onion

**Prices are subject to change and do not include tax, service charge,
gratuity, staffing or equipment rental.**

***Jonz does not have a separate gluten free kitchen; the indicted items are made without wheat but are produced in the same kitchen as our other menu items. If you have severe celiac disease, you may want to find alternative items on your own.*

jonz catering

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