

Additional Discount
for 200+ Guests

Vegetarian Buffet Menu

*Vegan And Raw Are Available Upon Request

PLEASE INQUIRE REGARDING PRICING

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4140 Morena Blvd San Diego CA 92117

www.martinoelegantaffairs.com



Cocktail Hour Menu

Cocktail hour includes two free tray passed hors d'oeuvres. Additional items are \$2.50 each per person.

All cocktail hour menus include seasonal fruit display with domestic & imported cheeses

Eggplant and Nut Fritters

Phyllo Baked Brie with Apricot Mango Chutney

Goat Cheese Toasts with Rosemary Walnuts & Honey

Almond Mushroom Pate with Crisp Pita Wedges

Toasted Pitas with Tomatoes Olives and Feta

Tofu Parmesan Toasts

Baked Samosas with Tomato Chutney

Bruschetta with Assorted Toppings ~

Tomato and Ricotta, Roasted Yellow Pepper Basil Asiago

Cheese ,Portobello Mushroom with Rosemary Aioli, White

Bean Roasted Garlic and Parmesan

Bleu Cheese and Parmesan Stuffed Mushrooms

Vegetarian Dinner Buffet Style Menu

All buffet menus include freshly baked bread and choice of two side dishes

Sautéed vegetable, trio potatoes, and rice pilaf

Please choose two of the following salads:

Mixed Greens Candied Walnuts & Raspberry Vinaigrette

Avocado, Hearts of Palm, Red Onion Salad with Cilantro Vinaigrette

Caesar Salad with Homemade Gorgonzola Croutons and Dressing

Mixed Green Cashew Tomato Salad with Balsamic Vinaigrette

Waldorf Coleslaw Salad with Cabbages Apples and Walnuts

Gouda Strawberry Salad with Strawberry Vinaigrette

Please choose one of the following packages:

DINNER BUFFET ONE- \$18.95 PER PERSON

Pan Fried Tofu and Sesame Spinach with Soy

and Sesame Orange Dressing

Pasta with Bean Bolognese Sauce

DINNER BUFFET FOUR- \$27.95 PER PERSON

Eggplant Steaks with Pumpkin Tomato and Mushroom Ragout

Butternut Squash Enchiladas with Tomatillo Sauce

DINNER BUFFET TWO- \$21.95 PER PERSON

Corn and Black Bean Tortilla Cakes

Eggplant with Tomato Mint Sauce and Goat Cheese

DINNER BUFFET FIVE-\$30.95 PER PERSON

Wild Mushroom Enchiladas with Ancho Chile Cream Sauce

Butternut Squash and Hazelnut Lasagna

Zucchini Sun Dried Tomato Cheese Tart

DINNER BUFFET THREE- \$24.95 PER PERSON

Black Bean Lasagna with Parmesan and Mozzarella

Black Bean Jack Roasted Chile Enchiladas

Additional fees:

Rentals(tables, chairs, linens)

Manager Fee: \$250.00

On site chefs: \$160.00 each (Beef carving station)

Food servers: \$160.00 per each server

Bartenders: \$160.00 each

18% service fee

7.75% tax

All menus are suggestions. On site pasta stations available. Sit down service available for additional fee.