

---

## Buffet – Salads

Discover the fresh flavors of Corbin Catering and Foods with our exquisite salad offerings, ideal for both corporate and social gatherings, formal or informal. Our buffets feature a diverse selection, from classic salads to innovative seasonal creations, crafted with the finest ingredients to delight every palate.  
(Minimum order of 15 of any item) Prices range from \$7 to \$9 per person

---

### **House Salad**

mixed seasonal greens, shaved fennel, vine tomato, du puy lentils, spun carrots, herb & red wine vinaigrette  
GF | DF | NF | VG

### **Kale & Romaine Caesar Salad**

shaved parmesan, sourdough croutons, lemon, creamy garlic dressing  
NF | *\*contains anchovy*

### **Spinach Salad**

baby spinach, strawberries, onion, mushrooms, slivered almonds, yoghurt poppyseed dressing  
GF | NF | V | *\*contains nuts*

### **Classic Wedge Salad**

iceberg lettuce, cucumber, cherry tomato, blue cheese, bacon, radish, spun carrots, creamy buttermilk & tarragon dressing  
GF | DF | NF | *\*contains pork*

### **Chunky Tomato & Cucumber Salad**

red onion, mixed herb vinaigrette  
GF | DF | NF | VG

### **Mediterranean Salad**

chopped greens, cucumber, red onion, tomato, chickpeas, feta cheese, oregano, dill, lemon, olive oil  
GF | NF | V

### **Watermelon & Feta Salad**

chopped romaine, cucumber, feta cheese, radish, red onion, mint, lime vinaigrette  
GF | NF | V

### **Quinoa & Roasted Squash Salad**

zucchini, chickpeas, mixed vegetables, apple cider vinaigrette  
GF | DF | NF | VG

### **Creamy Potato Salad**

peppers, celery, onion, radish, dill, mustard  
GF | NF | V

### **Southwest Cowboy Rice Salad**

brown rice, mixed beans, tomato, peppers, onion, crushed corn tortillas, spiced red wine vinaigrette  
GF | DF | NF | VG

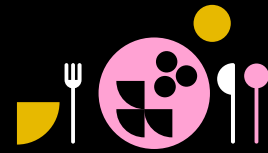
### **Curried Rice Salad**

mixed vegetables, raisins, chickpeas, lemon-coriander dressing  
GF | DF | NF | VG

### **4 Bean Salad**

mixed peppers, celery, onion, apple cider & dijon vinaigrette  
GF | DF | NF | VG

GF-gluten-free | DF-dairy-free | NF-nut-free | VG-vegan | V-vegetarian



---

## Buffet – Entrée – Beef

Experience our expertly crafted beef offerings, ideal for any special occasion. Our buffet features an array of beef dishes that take center stage, from succulent roasted cuts to tender filet mignon. Delight your guests with perfectly seasoned and expertly prepared beef selections, making your event truly memorable.

(Minimum order of 15 of any item) Prices range from \$10 to \$28 per person

---

### **Grilled Beef Filet**

classic chimichurri (5 oz)

GF | DF | NF

### **Blackened Grilled Beef Sirloin**

tomato bruschetta topping (4oz)

GF | DF | NF

### **Herb Roasted Beef Striploin**

mini yorkshire puddings, jus (5oz)

NF

### **Braised Beef Bourguignon**

mushrooms, onions, bacon (4 oz)

NF | *\*contains pork*

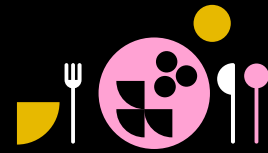
### **Braised Beef Short Ribs**

classic beef jus (4oz)

DF | NF

### **Beef & Ricotta Lasagna**

NF



---

## Buffet – Entrée – Poultry

Experience our expertly prepared chicken dishes, perfect for any special occasion. Our buffet showcases a variety of poultry dishes, from juicy herb-roasted chicken to traditional French classics. Treat your guests to our delectable selections, thoughtfully prepared to delight and impress every palate.

(Minimum order of 15 of any item) Prices range from \$8 to \$10 per person

---

### **Harissa Grilled Chicken Thigh**

lemon, olive oil, herbs (5 oz)

GF | DF | NF

### **Moroccan Grilled Chicken Breast**

spiced maple & mustard glaze, spun yoghurt

(4oz)

GF | NF

### **Grilled Chicken Breast Supreme**

creamy mushroom & herb velouté sauce (6oz)

NF

### **Grilled Chicken Kebabs**

lemon & herb marinade, classic tzatziki sauce

(5oz)

GF | NF

### **Roasted Chicken Marbella**

bone in leg & thighs, stone fruit, capers, olives, wine, fresh herbs (4oz)

GF | DF | NF

### **Traditional Coq au Vin**

cremini mushrooms, pancetta, carrots, herbs

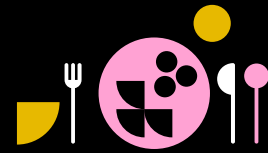
(4oz)

GF | NF

### **Just Like Mom's Fried Chicken**

rosemary honey (4 oz)

NF



---

## Buffet – Entrée – Fish/Seafood

Delight in our thoughtfully crafted fish and seafood offerings, perfect for any special event. Our buffet features a stunning array of dishes, from fresh grilled salmon to spicy shrimp. Impress your guests with expertly cooked seafood selections, offering a taste of the oceans finest.

(Minimum order of 15 of any item) Prices range from \$10 to \$14 per person

---

### **Nut-Free Pesto Baked Salmon Filet**

blistered balsamic cherry tomatoes (4 oz)

GF | NF

### **Roasted Whitefish Roulade**

roasted red peppers, lemon & basil sauce (5 oz)

GF | NF

### **Baked Lemon & Herb Salmon Kebabs**

shaved fennel salad (4oz)

GF | NF

### **Panko Crab & Fish Cake**

mango & pepper relish (4oz)

NF

### **Maple Dijon Glazed Baked Salmon**

pickled red onion (4 oz)

GF | DF | NF

### **Spicy Margarita Grilled Shrimp Kebabs**

lime, jalapeno, coriander, garlic (4/skewer)

GF | DF | NF

### **Pan Seared Sea Bass**

olive & caper sauce (4oz)

GF | DF | NF

---

## Buffet – Entrée – Vegetarian

Enjoy our thoughtfully crafted vegetarian offerings, ideal for any special occasion. Our buffet showcases an array of dishes, from savory stuffed bell peppers to creamy squash ravioli. Impress your guests with creative and flavorful vegetarian selections, ensuring a dining event everyone will love.

(Minimum order of 15 of any item) Prices range from \$9 to \$12 per person

---

### **Mushroom & Spinach Lasagna**

mixed cheese

NF | V

### **Moroccan Stuffed Peppers**

lentils, rice, veggies, black olives, chickpeas,  
spiced tomato sauce

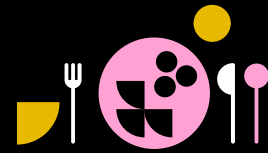
GF | DF | NF | VG

### **Butternut Squash Ravioli**

lemon sage cream sauce, shaved cheese

NF

GF-gluten-free | DF-dairy-free | NF-nut-free | VG-vegan | V-vegetarian



---

## Buffet – Potatoes, Vegetables, Sides

Elevate your event with our standout buffet side dishes from Corbin Catering and Foods, ideal for any corporate or social gathering. Our selection includes flavorful potatoes, fresh vegetables, and more. From creamy mashed potatoes to vibrant roasted vegetables, each dish complements your main course and enhances your dining experience. (Minimum order of 15 of any item) Prices range from \$6 to \$7 per person

---

**Duck Fat & Rosemary Smashed Potatoes**

GF | DF | NF

**Balsamic Roasted Mixed Vegetables**

cauliflower, zucchini chickpeas, carrots, sweet potato, brussels sprouts, onion

GF | DF | NF | VG

**Parmesan Roasted Potato Wedges**

fresh herbs

GF | NF | V

**Fennel & Coriander Roasted Sweet Potato, Butternut Squash, Onion**

GF | DF | NF | VG

**Creamy Mashed Potatoes**

parsley

GF | NF | V

**Maple Roasted Heirloom Carrots**

fresh herbs

GF | DF | NF | VG

**Saffron Rice Pilaf**

peas, carrots, celery and onions

GF | DF | NF | VG

**Sesame & Ginger Glazed Baby Bok Choy**

DF | NF | VG

**Creamy Mac 'N Cheese**

panko parmesan crust

NF | V

**Pan Seared Green Beans**

chili oil

GF | NF | VG

**Bacon & Jalapeno Mac 'N Cheese**

panko parmesan crust

NF | *\*contains pork*