

Steve's Café Americain

Buffet Menu 1

Appetizers

Indian Fry Bread with Pumpkin Seed Salsa

Yeast dough is fried in olive oil then covered with a salsa made from toasted pumpkin seeds, tomatoes, red onion, garlic and lemon juice, and topped with a dollop of garlic-cilantro sour cream.

Chicken-Pine Nut Dumplings with Ginger-Chili Dipping Sauce

Wonton wrappers are filled with ground chicken, cilantro, pine nuts, green onion and ginger. This is fried and served with a ginger-chili dipping sauce made from rice vinegar, soy sauce, ginger and chili oil.

Salads (choose one)

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

OR

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Roasted Chicken Breast with Lime-Papaya Butter

The chicken is roasted then topped with a compound butter made from lime juice, ripe papaya and butter.

Sun-Dried Tomatoes and White Beans over Pasta

White beans and sun-dried tomatoes are sautéed with garlic, spinach, white wine and ricotta cheese. This is served over a bed of pasta.

Asian Marinated Pork Tenderloin

Pork tenderloin is marinated in orange juice, cilantro, green onion, rice wine vinegar, sesame oil, garlic, ginger, lemon zest, soy sauce and crushed red chiles. The pork is then seared and roasted. It is served with an Asian slaw.

Fresh Seasonal Vegetables

Buffet menu 1

Starch Sides (choose one)

Herbed Orzo
Gratin Potatoes

Roasted Garlic Mashed Potatoes
Parmesan Polenta

Dessert

Chocolate Pound Cake

\$28.00 per person plus 6.75% tax and 20% gratuity

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Buffet Menu 2

Appetizers

Bruschetta with White Beans and Cheese

Crostini is topped with a combination of white beans, garlic, Parmesan cheese, rosemary and sage.

Shrimp Fritters with Chipotle Aioli

The fritters are made with onions, peppers and shrimp, and are served with a chipotle aioli.

Salads (choose one)

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

OR

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Sage-Roasted Chicken with Madeira Sauce

Half a chicken is roasted with sage, then sauced with a combination of capers, butter, Madeira, chicken stock, thyme, sage and carrots.

Grilled Salmon with White Bean Ragout

The salmon is grilled, then served on a white bean ragout made from white beans, Serrano peppers, tomatoes, rosemary, roasted corn and garlic.

Portobello Ragout over Penne Pasta

Portobello mushrooms are sautéed with garlic, tomatoes, onions, spinach and red wine. This is tossed with penne pasta.

Fresh Seasonal Vegetables

Buffet menu 2

Starch Sides (choose one)

Herbed Orzo
Gratin Potatoes

Roasted Garlic Mashed Potatoes
Parmesan Polenta

Dessert

Strawberry Short Cake

\$31.00 per person plus 6.75% tax and 20% gratuity

Steve's Café Americain 12 West University Avenue Gainesville, Florida 352-377-9337

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Buffet Menu 3

Appetizers

Lemon-Rosemary Chicken Skewers

Skinless chicken breasts are skewered, then marinated in olive oil, lemon juice, rosemary and garlic. The chicken is served with a lemon-rosemary dipping sauce.

Vegetable Egg Rolls with Spicy Mustard Sauce

Wonton skins are stuffed with ginger, garlic, scallions, cabbage and broccoli. The egg rolls are brushed with olive oil and baked.

Salads (choose one)

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

OR

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Pork Piccata

Pork loin is dredged in flour, then sautéed and topped with a sauce made from chicken stock, lemon juice, salt, pepper, butter and capers.

Seafood Pasta with Herbed Tomato Sauce

Shrimp and scallops are sautéed with garlic, olive oil, basil and spinach then topped with an herbed tomato sauce and placed over a bed of linguini.

Grilled Delmonico with Wild Mushroom Sauce

A Delmonico steak is grilled and served with a sauce made from beef stock, red wine and wild mushrooms.

Fresh Seasonal Vegetables

Buffet menu 3

Starch Sides (choose one)

Herbed Orzo
Gratin Potatoes

Roasted Garlic Mashed Potatoes
Parmesan Polenta

Dessert

Mocha Torte

\$34.00 per person plus 6.75% tax and 20% gratuity

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Buffet Menu 4

Appetizers

Poached Chicken Roulade with Red Bell Pepper and Asiago Cheese

Asiago and red bell peppers are wrapped in a lightly seasoned chicken breast, which is rolled and cut into bite sized pieces. The roulade is served with sun-dried tomato aioli.

Sautéed Coriander Lime Shrimp

The shrimp are marinated in lime juice, olive oil and cilantro, then sautéed and served with a coriander dipping sauce.

Salads (choose one)

Green Salad with Balsamic Vinaigrette

Red leaf lettuce is dressed with a vinaigrette made from balsamic vinegar, basil and olive oil. The salad is topped with red onions and tomatoes.

OR

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Grilled Tenderloin of Beef with Port Wine Sauce

Beef tenderloin is grilled then sauced with a reduction of port wine, shallots and beef stock.

Grilled Salmon with Ponzu Sauce

The salmon is grilled then sauced with a combination of lemons, lime and orange juices, roasted peppers, soy sauce and fresh herbs.

Grilled Orange-Rosemary Glazed Chicken Breast

The chicken breast is grilled and brushed with a glaze made from orange juice, white wine, Dijon mustard, rosemary, soy sauce, garlic and Tabasco.

Fresh Seasonal Vegetables

Buffet menu 4

Starch Sides (choose one)

Herbed Orzo
Gratin Potatoes

Roasted Garlic Mashed Potatoes
Parmesan Polenta

Dessert

Tiramisu

\$38.00 per person plus 6.75% tax and 20% gratuity

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