

## What's included?

- Your menu items, linens for the tables, plates, flatware, basic glassware, serving dishes and utensils for each table.
- Seasoned professional event staff to help with design and layout of your venue's dining room and service area.
- Professional chefs and lead servers to run the event from service thru breakdown.
- An insurance waiver for your event as an additional savings to you.

## What's NOT included?

- General Serving Staff: This package's affordable price is based on you providing us with volunteer serving staff, who will be expertly coordinated by our lead servers. We require one volunteer server for every 20 guests for dinner service. If you are unable to provide these volunteers, we can provide serving staff at \$28.00 an hour per server.
- Beverages: Our package does not include beverages, allowing you to provide your own from discounted sources (although you may purchase beverages through us if desired).
- Facility Fees: Many venues charge caterers a facility fee, which is not included in our package. Please check with your venue to inquire if they charge such a fee, and notify us if they do.
- Tables and Chairs: Our package does not include rental of tables and chairs.



## the circular buffet



the perfect  
dining solution  
for fundraising auctions



301 Queen Anne Avenue North  
Seattle, WA 98109  
foodzcatering.com  
acaliaevents.com  
(206) 297-9634

# focus on fundraising... not on buffet lines

For your next fundraising event, help your donors pay attention to the real goal: supporting your organization!

When the goal of the night is fundraising, the last thing you want to see are your donors waiting in long buffet lines, unable to participate in the auction.

## Introducing the Circular Buffet

Upon arrival at their tables, donors find either a soup, a salad, or three lovely amuse bouché (individual bite-sized appetizers) to whet their appetite while everyone gets settled. The rotating Circular Buffet in the center of each table allows everyone to serve themselves family-style without disruption.



## Affordable and Easy

Our Circular Buffet packages start at just \$40.00 per person, all inclusive.\*

You can custom-create your own menu based on your guests' tastes or theme without adding to the cost, simply by choosing within the following formula:

1st Course Pre-set at Each Place Setting:

3 Amuse Bouché Bites  
~ or Salad  
~ or Soup

Items on the Circular Buffet:

Chicken, Pork, or Flank Steak Entrée  
Seasonal Mixed Green Salad  
Vegetable Side Dish  
Starch Side Dish  
Organic Bakery Breads

\*Price is based on 501(c)(3) Tax Exempt Status



## Sample Menus

### Flavors of Latin America Menu

Amuse Bouché Trio at Each Place Setting  
~ Green Olive Spanish Tapenade on Crostini  
~ Plantain Chip with Pineapple Guacamole  
~ Grilled Corn Salad on a Chinese Soup Spoon

#### Circular Buffet Items on the Table

~ Grilled Chicken Naranja  
~ Sweet & Savory Potatoes with Chili Citrus Vinaigrette  
~ Asparagus with Red Pepper Remoulade  
~ Mixed Green Salad with Cojito Cheese, Pepitas and Golden Raisins  
~ Essential Bakery Breads

### Set Sail for the Tropics Menu

Salad Course Pre-Set at Each Place Setting  
Spring Mixed Baby Greens with Mango Sweet Onion Vinaigrette

#### Circular Buffet Items on the Table

~ Grilled Marinated Flank Steak with Spicy Cilantro Pesto  
~ Nasi Kuning: Yellow Coconut Rice made with Lime Leaves and Lemongrass  
~ Blackened Green Beans  
~ Grilled Portobello Mushroom Skewers with Grilled Nectarines in a Chipotle Honey Sauce  
~ Breads with Scallion Ginger Compound Butter

### Señora Summer Solstice Grill Menu

Soup Course Pre-Set at Each Place Setting  
Provencal Carrot Soup made with Fresh Tomatoes, Basil, and a Touch of Cream

#### Circular Buffet Items on the Table

~ Grilled Pork Tenderloin Dusting with Jerk Spices, Served with a Smokey-Sweet Ancho Blackberry Sauce  
~ Summer Sweet Corn, Tender Green Beans, Sautéed Cherry Tomatoes and Basil  
~ Herbs of Provence Roasted New Potatoes  
~ Baby Arugula Salad with Sugar Snap Peas, Feta and Avocado, tossed in a Light Oregano and Lemon Zest Vinaigrette  
~ Locally Made Artesian Bread and Butter