

MALT & FIRE

CHEF-OWNED CATERING | PIKE ROAD • MONTGOMERY • AUBURN

STAFFED BUFFET COLLECTION

Polished buffet service with chef-led execution for weddings, corporate events, celebrations, and venue receptions.

THE SIGNATURE BUFFET | STARTING AT \$55 PER GUEST

Select one salad, two entrees, three sides, and bread. Includes buffet equipment, setup, replenishment, breakdown, premium disposable serveware, and culinary attendants for up to two hours.

SALADS - SELECT ONE

- ◆ Hearth-roasted tomato and burrata salad
- ◆ Fire-roasted beet salad with whipped goat cheese and sorghum vinaigrette
- ◆ Little gem Caesar
- ◆ Seasonal market salad

ENTREES - SELECT TWO

Roasted Lemon-Thyme Chicken

Herb-roasted chicken, wild mushroom jus, and seasonal herbs.

Slow-Braised Beef Short Rib

Five-onion grits garnish, tomato confit, and red wine Bordelaise.

Grilled Flank Steak

Garlic, rosemary, olive oil, and hand-chopped chimichurri.

Crisp Hearth-Roasted Chicken Thighs

Smokehouse herbs and lemon-yuzu pan sauce.

Seasonal Catch

Chef-selected preparation based on season and market availability; premium supplement may apply.

SIDES - SELECT THREE

- ◆ Five-onion grits • wild mushroom risotto • garlic whipped potatoes
- ◆ Roasted seasonal vegetables • braised greens • Mediterranean pasta salad
- ◆ Duck-fat smashed potatoes • seasonal vegetable succotash

OPTIONAL ENHANCEMENTS

- ◆ Passed hors d'oeuvres from \$14 per guest.
- ◆ Chef-attended carving station from \$18 per guest.
- ◆ Marie-crafted dessert course from \$12 per guest.
- ◆ China, glassware, flatware, linens, and extended staffing quoted separately.

EVENT TERMS

- ◆ 40-guest minimum for staffed buffet service.
- ◆ Final guest count and menu selections are due 7 calendar days before the event.
- ◆ A 20% service charge applies to staffed and full-service events.
- ◆ Applicable sales tax and travel outside the included service area are additional.
- ◆ Dietary requests are accommodated when possible; an allergen-free environment cannot be guaranteed.

Pricing shown is proposed for review and may change based on menu selections, guest count, venue requirements, rentals, travel, and service time.