



Collage

Curated Culinary Experiences

BUFFET SERVICE

COLLAGE CULINARY 2026

Buffet Service

Classic buffet or family style service
with salads, vegetables, starches, and
proteins.

SALADS

Caesar Salad

hand torn croutons, parm, boquerone

Kimchi "Caesar"

hand torn croutons, capers, parm

Radicchio

fennel, orange, dill, miso/champagne vinaigrette

Wedge Salad

iceberg, famous ranch, young spicy vegetables

Black Kale ++

almond/currant vinaigrette, parmesan, preserved
lemon, sourdough breadcrumbs

VEGETABLES

Grilled Rapini

maple vinaigrette, finger chili, pickled onions

Chinese Broccoli

preserved lemon vinaigrette, dark soy sauce

Pan Fried Bok Choy

garlic, black pepper sauce

Grilled Nightshade Escabeche

aged cider vinegar, bitter olive oil, fresh herbs

Grilled Corn (Seasonal)

morita chilli butter, crème fraîche, corn nuts



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STARCHES

Orzo Salad

chimichurri, onion confit, olive

Roast Fingerlings

zhug, crème fraîche

Triple Roast Potatoes

paprika, lemon

PROTEINS

Grilled & Glazed Hen of the Woods

maple, chive

Confit Trout

olive oil, orange, sage

Roast Black Cod

miso, yuzu, scallion oil

Smoked Chicken

achiote glaze, lime, cilantro

Overnight Pork Shoulder

mustard, ale, korean chilli

Braised Boneless Beef Rib

maple/miso glaze, charred onions

Duck Confit +++

orange/maple gastrique, thyme

Prime Rib Roast +++

sauce au poivre, pickled onions

