

Schaffer's

GENUINE FOODS



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schaffer's genuine foods is a venice, california based catering and event planning company.

we specialize in creating genuine experiences by tailoring our menus and services to each event.

chefs charlie and kathleen schaffer embrace the very best california has to offer in its fields, orchards, pastures, waters and vineyards.

our styles of cuisine range from casual to fine dining, created with the very best local ingredients. we embrace classic french, asian, latin and mediterranean cuisines while incorporating new ideas and current trends in cookery. our modernist approach to cooking allows us to take the best methods from the past and combine them with current technique.

schaffer's genuine foods style of presentation is modern and clean.

we produce unmatched events with excellent food and service.

"honest to goodness!"

hors d'oeuvres

hot

pee wee potato skins, sgf smoked bacon, manchego cheese
grilled honey rosemary shrimp skewers, orange dust
dungenes crab cake, wasabi aioli, shisho
mini mcmuffins, sgf smoked ham, aged cheddar
beet falafel, hempseed tahini, honey harissa
zucchini fritter, carrot relish, nasturtium (v)
turkey meatloaf mini sandwiches, cheddar, tomato chutney
peking duck, scallion pancakes, sgf hoisin
porcini latkes, sour cream, apple charoset
bacalao cakes, sgf cured cod, saffron rouille, garlic chips
mini rubens, sgf smoked pastrami, sauerkraut, gruyere, rye
bbq beef, smoked cheddar biscuit, avocado cream
pork barbacoa, crispy tamale cake, mango
arrancini, oyster mushroom, provolone, asparagus, saba (v)
empanada, black beans, cojita, cilantro honey (v)
chicken mole skewers, chili aioli, corn powder
gougères, chevre fig mousse (v)
zarda cakes, saffron rice, almonds, raisins, cilantro coconut chutney (v)
sliders:
 pulled pork, peach bbq, brussels sprout slaw
 salmon, lemon dill aioli, arugula
 aged beef ribeye, caramelized onions, cheddar
flatbread pizettes:
 fennel sausage, broccoli, ricotta, sgf olive oil
 tomato, mozzarella, basil (v)
 chevre, grilled eggplant, parsley-almond pesto (v)
 mission fig, shaft bleu, carmelized onion, mint (v)
quesadillas:
 wild mushroom, fontina, cherry tomato salsa(v)
 brie, prosciutto, grape salsa
 aged cheddar, sgf smoked bacon, poblano corn salsa
 beet, goat cheese, chipotle, cucumber salsa(v)

hors d'oeuvres

cold

wine and cheese:

pinot noir gelée, shaft bleu cheese, sgf pecan cracker (v)

rosé gelée, california chevre, sgf pistachio cracker (v)

chardonnay gelée, manchego, strawberry, sgf pink pepper cracker (v)

tuna nicoise bites: tuna tartare, olives, egg, blue lake beans, potato nest

english pea and mint hummus, garlic toast (v)

burrata spoon, aged balsamic, tomato confit (v)

green grapes, california chevre, pistachio (v)

mini parmesan frico, tomato-chive relish (v)

aleppo dusted tuna, preserved lemon, castelvetrano olives, hempseed cracker

gazpacho shots, tomato, almond, sherry (v)

red grapes, shaft bleu, toasted walnuts (v)

prosciutto chips, melon and mint salsa

sgf cured lox, lemon dill cream, raisin walnut bread

sushi rice, edamame, shiitake mushroom and yuzu salad (v)

paddlefish caviar, fingerling potato, crème fraîche, chive

beef tartare, capers, cornichon, grain mustard

caprese bites, bocaccini, cherry tomato, basil honey (v)

foie gras torchon, sgf marmalade, brioche toast, cocoa nibs

maki rolls:

garden roll: swiss chard, beet, chevre (v)

sgf california roll: dungeness crab, mango, macadamia nuts, avocado, cilantro

spicy salmon roll: candied orange, avocado, tarragon

mini shrimp taco, avocado-radish salsa

lobster roll, foie gras, celery leaf, fine herbs

smoked trout, apple salad, sgf almond cracker

stations

fondue trio

california chardonnay and california chevre, long pepper
sierra nevada porter and winchester gouda, cinnamon
california riesling and emmentaler swiss, sgf kirsch
fresh and dried fruit, pickled vegetables, assorted crudités, herbed flatbreads, crackers, focaccia, baguettes, garlic croutons.

cheeses

cheese truffles; sgf house-made ricotta with hazelnuts, candied lemon, honeycomb; shaft bleu cheese and indio date torta; assorted local and imported cheese; various accompaniments, fresh and dried fruit; herbed flatbreads, crackers, focaccia, baguettes, garlic croutons.

raw bar

3 kinds of oysters on the half shell, clams, stone crab claws, poached shrimp, chilled mussels, cajun crawfish, dijon aioli, mignonette, sgf cocktail sauce, hot sauce, horse radish cream, lemon, oyster crackers.

mediterranean mezze

hummus, baba ghanoush, tzatziki, pesto, romesco, black olive tapenade, sesame tomato chutney, fried chickpeas, grilled vegetables, roasted peppers, herbed flatbreads, crackers, focaccia, baguettes, garlic croutons.

pasta (choose 3)

handmade ravioli, burrata, basil, fresh tomato sauce
spaghetti bolognese
penne, wild mushrooms, english peas, madiera
rigatoni, shrimp arrabiata
orecchiette fennel sausage, tuscan kale
chicken artichoke lasagna

stations

charcuterie

artisan cured meats and cheeses with olives, pickled vegetables, grilled vegetables, mustards, roasted peppers, spiced marcona almonds, sgf lox, sgf marmalade, country pâté, herbed flatbreads, crackers, focaccia, baguettes, garlic croutons.

asian street food

beef satay with peanut sauce, creamy tofu spoons, steamed shumai with ponzu sauce, spiced chicken samosas with cilantro yogurt, yakitori with chicken and sweet soy, crab pot stickers, sesame rice balls, vegetable spring rolls, peking duck and scallion pancakes, bahn mi sliders.

southern flavor

charlie's fried chicken wings, shrimp gumbo, black eyed peas and tomato, watermelon salad, corn bread, fresh biscuits, smoky collard greens, carolina cole slaw, fingerling potato salad, chow chow.

crudo

swordfish with grapefruit, toasted almonds
wild salmon with cucumber, tomato, radishes
big eye tuna with lemon, fennel, chilis
striped bass tartare with kalamata olives, capers, preserved lemon, oregano.

modular taco bar

carne asada, chicken piquillo, saffron rice and beans, warm flour and corn tortillas, chipotle salsa, salsa verde, pico de gallo, guacamole, shredded cheeses, lettuce, lime, sour cream, cilantro, chilis, sliced jalapenos.

fork buffet

vegetable

butter lettuces, radish, avocado, julienne apple, pomegranate vinaigrette
romaine, chickpeas, olives, roasted peppers, fresh mozzarella, provolone, oregano vinaigrette
braised leeks, marcona almond puree, sherry vinaigrette
quinoa tabbouleh salad, parsley, cucumber, lemon, cherry tomato, feta
roasted beets, pistachios, watercress, orange
brillat-savarin, grilled peaches, curry cashew chip
artichoke croustade, marinated tomato, saint maure
watermelon, ricotta salata, fresh herb salad
robiola, roasted cauliflower, saba, carrots, orange
israeli cous cous, smoked onions, tomato vinaigrette
blue lake beans, sesame, shiitake, crispy shallots
24 hour marinated tomatoes, basil, olive oil
corn 3 ways: fritter, creamed corn, salsa
sweet pea, tarragon, pistachio gratin

land

roasted spring lamb, beluga lentils, heirloom carrots, mint pesto
steak tartare, sauce gribiche, croutons
braised pork belly, anson mills polenta, grilled peaches
spicy boneless chicken wing, celery salad, blue cheese fonduta
sgf duck prosciutto, camembert brioche, apricots
frisée salad, sgf smoked bacon lardons, poached pears, stilton, candied walnuts
beef bourguignon, pommes puree, crispy shallots
duck leg confit, savoy cabbage slaw, 5 spice pineapple chutney
beef carpaccio, quince, parmesan, arugula
brussels sprout, sgf smoked bacon, asiago salad
grilled tamarind flank steak, cucumber noodles, mint
ground chicken larb, peanuts, hoisin, shredded cabbage
braised chicken, morel mushrooms, fava beans, potato latke

fork buffet

sea

tuna niçoise, ahi, olive, tomato, egg, caper
grilled octopus, cranberry beans, marinated tomatoes, moroccan olives
roasted sea scallop, english pea puree, sgf smoked bacon
butter poached shrimp, golden beet spaghetti, mint oil
sea bass, braised endive, saffron
stewed squid, caper berries, pine nuts, red chili, fregola
blue fin tuna crudo, humboldt fog, castelvetro olives
basque style squid, cucumber, pequillo peppers, parsley
smoked salmon, shaved radish, fennel, caraway
wild salmon a la greque, chickpea, cucumber, kalamata, tomato, oregano vinaigrette
lobster salad, edamame, corn, avocado
vietnamese crab and bibb lettuce roll, peanuts, mango, mint
shrimp and grits, sgf smoked tasso ham, scallion, tomato

buffets

salads + sides

butter lettuces, radish, avocado, julienne apple, pomegranate vinaigrette
chopped salad of romaine, chickpeas, olives, roasted peppers, provolone, oregano vinaigrette
blue lake beans, country mustard, lemon, crispy shallots
roasted beets, fresh mozzarella, hazelnut, celery heart
red cabbage, toasted hazelnuts, moroccan olives, pee wee potatoes, rye croutons
classic caesar salad, garlic croutons
arugula, radicchio, endive, manchego, hazelnuts, aged balsamic
quinoa tabbouleh, parsley, cucumber, lemon, cherry tomato, feta
endive, almonds, shaft bleu cheese, watercress
heirloom carrots, butter lettuce, sieved eggs, radish, buttermilk tarragon vinaigrette
shaved and roasted beets, pistachio, orange, watercress, california goat cheese
sherry-glazed beets, almonds, parsley
honey-glazed heirloom carrots, mint, coriander
braised turnips, miso butter, turnip tops
sautéed rainbow chard, golden raisins, pine nuts
roasted pee wee potatoes, sgf olive oil, cracked pepper
israeli cous cous, almonds, preserved lemon
grilled potato salad, balsamic, scallions
potato fennel gratin, gruyere, thyme
sweet corn and pea johnny cakes, cherry tomato relish
yukon gold potato gratin, wild mushrooms, sgf smoked bacon
grilled eggplant, zucchini, asparagus, portabello mushrooms, cilantro pesto
zucchini fritters, arrabiata sauce
anson mills creamy polenta, fontina, wild mushrooms
brussels sprouts, sgf smoked bacon, parmesan, walnuts
poached asparagus, lemon, basil pistachio pesto
forbidden black rice and tuscan kale risotto
bamboo rice cakes, shiitake, asparagus, sesame
wild and brown rice pilaf, dried cherries, pecans
braised tuscan kale, garlic, chili flake

buffets

mains

chicken tagine, prunes, apricots, preserved lemon, moroccan spice
roasted leg of lamb, tomato mint chermoula, garlic lamb broth
classic beef pot roast, mushrooms, potatoes, heirloom carrots, pearl onions
olive oil poached sea bass, tomato-ginger relish
seared big eye tuna, niçoise relish, arugula salad
slow roasted chicken, cipollini-balsamic jam
filet of beef, horseradish, mustard veal jus
pork loin roulade, cornbread, wild mushrooms
honey-miso glazed wild salmon
grilled bavette steak, braised white bean ragout, pisteau
halibut, dates, castelvetrano olives, preserved lemon
braised beef bulgogi short ribs, scallion, sesame
roasted stuffed lamb roulade, harissa carrots, cous cous
shrimp veracruz, oregano, tomatoes, chilis
carving station:
roasted pork loin, plum mostarda
grilled beef fillet, horseradish jus
sgf smoked ham, green apple mustard
roasted turkey breast, herb aioli

plated

starters

sgf ricotta ravioli, blistered cherry tomato, toasted hazelnut pesto
seared scallops, golden raisin puree, roasted cauliflower, caper-pine nut vinaigrette
roasted beets, fresh mozzarella, hazelnut, celery heart
steak tartare, sauce gribiche, toast points
butter lettuce salad, radish, avocado, apple pearls, feta, pomegranate vinaigrette
classic caesar salad, garlic croutons
red cabbage, toasted hazelnuts, moroccan olives, pee wee potatoes, rye croutons
crispy baby artichokes, jewel lettuces, shaved parmesan, lemon
heirloom carrots, butter lettuce, sieved eggs, radish, buttermilk-tarragon vinaigrette
shaved and roasted beets, pistachio, california goat cheese, arugula
olive oil poached shrimp, almond-white grape gazpacho
roasted vegetable timbale, tomato-indian spice vinaigrette
chilled asparagus soup, wild mushroom-tomato confit timbale, tarragon oil
dungeness crab, vichyssoise, prosciutto chip, chive oil
new orleans crab remoulade, avocado, tomato, butter lettuce
sgf cured salmon, frisèe, fried capers, lemon-oregano jam, grilled sourdough

entrees

roasted chicken, brown butter mashed potatoes, fried cipollini onions, tomato jus
filet of beef, creamed spinach, chateau potatoes, black olive beef jus
citrus glazed salmon, spaghetti squash, dilled raita
grilled hanger steak, mashed edamame, glazed carrots, 5 spice jus
halibut, dates, castelvetrano olives, preserved lemon, quinoa tabouleh
braised beef bulgogi short ribs, bamboo rice cake, bok choy, carrot ginger puree
roasted baby lamb chops, moroccan spiced lentil crepes, goat cheese, zucchini, garlic lamb jus
tamarind shrimp, sweet plantain-potato puree, mango-jicama salad, cilantro honey
sautéed striped sea bass, sun chokes, tomato confit, chick peas, niçoise olives vinaigrette
pomegranate-glazed cornish game hen, faro pilaf, grape salsa
chinese bbq duck, scallion pancake, five spice cabbage
lamb osso bucco, eggplant caponata, anson mills polenta, oregano

sweet buffet

chocolate croissant bread pudding
lemon olive oil cake, warm fruit compote
tiramisu, mascarpone mousse, espresso biscuits, shaved chocolate
strawberry shortcakes, fresh orange biscuits, marinated strawberries, whipped crème fraîche
milk chocolate roulade, fresh whipped cream, chocolate sauce
pineapple upside down cake, ginger crème anglaise
crumbles and cobblers - mixed berry, stone fruit, apple
pies - cherry crumb, new orleans pecan, sour cream apple, blueberry cream, chocolate banana
cream, lemon meringue, lemon chess pie, strawberry rhubarb
cakes - chocolate layer, coconut cream, lemon raspberry layer, german chocolate layer, chocolate
caramel, tres leches
tarts - chocolate ganache, mixed berry, meyer lemon, almond blueberry
cookies - chocolate chip, honey pecan cherry, oatmeal raisin, white chocolate date, granola clusters,
almond coconut macaroons, pine nut crisps
brownies - chocolate fudge, chocolate espresso, white chocolate chip, sinful squares
barquettes - almond white chocolate, lemon lavender, honey rose, hemp granola, sesame orange
honey, pine nut
tartlets - fresh mixed fruit, berries, kiwi lime, lemon raspberry, chocolate ganache

liquid nitrogen sundae bar

made to order in 30 seconds!
fresh mexican chocolate spiced gelato, tahitian vanilla gelato, salt caramel gelato
true warm butterscotch, hot fudge, fresh whipped cream, sprinkles, candies, house made oreos,
butter cake and chocolate cake crumbs, fresh berries, honey walnuts, toasted coconut, sliced
almonds, crushed peanuts.

tabletop s'mores

small weber smoky joe grill on a wheatgrass lawn, marshmallows, custom hershey bars, house
made graham crackers.

sweets

bites

miniature pot de crème - pistachio chocolate, fleur de sel caramel, true butterscotch
coconut chocolate macaroons
green tea chai shots
passion fruit tartlets
french macaroons - raspberry lemon, chocolate almond, vanilla mint
house-made oreos, chilled milk shots
little bar bites - mocha fudge brownies, white chocolate brownies,
sinful squares, pecan diamonds, meyer lemon bars, hemp granola bars
bite sized cookies - oatmeal raisin, chocolate chip, peanut butter, snickerdoodles
miniature cup cakes - double chocolate, vanilla fudge, lemon raspberry, chocolate caramel
individual crème brûlees - green tea, chai spice, classic vanilla

plated

lemon olive oil cake, warm fruit compote, whipped crème fraîche
cappuccino parfait, espresso gellé, mocha mousse, vanilla cinnamon foam
molten mocha chocolate cake, mint gelato, crispy chocolate pearls
chocolate bombolini, hazelnut gelato, milk chocolate sauce
tiramisu, individual mascarpone mousse, espresso biscuits, shaved chocolate, espresso pearls
warm chocolate marzipan crepes, toasted almond brittle
honey walnut beggar's purse, vanilla chai crème anglaise
pistachio cake, white chocolate crème, warm fruit compote
seasonal fruit crostada, vanilla gelato
buttermilk-honey panna cotta, mint syrup, roasted strawberries
strawberry shortcake, fresh orange biscuits, marinated strawberries, whipped crème fraîche
grapefruit tart, grapefruit crème, candied grapefruit
seasonal fruit pavlova, fresh fruit, whipped crème, crisp meringues
warm chocolate croissant bread pudding, cinnamon crème anglaise
crème fraîche semi freddo, strawberries 3 ways
pistachio panna cotta, lemon-ginger syrup, fruit confetti
salt caramel semi freddo, warm apple croustade
white chocolate-toasted almond semi freddo, olive oil cake, marinated berries
homemade ice creams, sorbets, gelatos, warm cookies



drinks

white sangria

seasonal fruit, honey, st germain, sparkling wine

berry mojito

green bar organic spiced rum, fresh lime, mint, crushed berries

tomatini

tomato celery water, pepper infused tru organic vodka, lemon

passion saketini

passionfruit nectar, sake, simple syrup, pelligrino

pepino

cucumber water, mint, lime juice, agave syrup, tru organic vodka

indian spiced lemonade

cumin scented lemonade, green bar organic white rum, fresh cilantro

basil honeydew margarita

honeydew and lime juice, green bar organic tequilla, tru organic orange liquor, basil syrup

watermelon lime agua fresca

watermelon and lime juices, tru organic vodka, fresh mint

blood orange fizz

blood orange juice, tru organic orange liquor, prosecco

hibiscus cooler

hibiscus tea, agave, lemon, green bar organic spiced rum, ginger beer

aperol spritz

aperol, prosecco, orange