



DINNER BUFFETS

THEME

*All meals include iced tea and water.
All entrees are priced for a minimum of 25 guests.*

FAJITA OR TACO THEME

\$14 per person Fajita Buffet • \$12 per person Taco Buffet

Tri Colored Tortilla Chips and Homemade Salsa

Spanish Rice and Black Beans

Seasoned ground beef and chicken breast (*taco*)

- OR -

Grilled Chicken and Beef with Onions and Peppers (*fajita*)

Shredded Cheese, Tomatoes, Diced Onions, Sour Cream, Lettuce, Flour Tortillas, Hard Corn Taco Shells

(Add Guacamole for \$1.50 per person)

Classic Chocolate Brownies or Churros

ITALIAN THEME

\$26 per person

Appetizers:

- Tomato Basil Bruschetta and Cheese and Cracker Tray

Mixed Green Salad or Caesar Salad

Warm Garlic Bread

Chef's Choice of Vegetable

Choice of Two Entrees

- Chicken and Mushroom Marsala with Linguine
- Shrimp Scampi with Linguine
- Chicken Parmesan with Linguine
- Spinach and Ricotta Manicotti
- Chicken Pomodoro with Linguine

Choice of One Dessert:

- Traditional Tiramisu
- Lemon Cheesecake with Blueberry Sauce
- Chocolate Bread Pudding
- Classic Chocolate Brownies

AMERICANA THEME

\$24 per person

Appetizers:

- Baked Brie with Fresh Fruit and Crackers
- Mushrooms Stuffed with Crab and Cream Cheese

Spinach Salad with Mandarin Oranges, Almonds, Dried Cranberries and White Wine Vinaigrette

Slow Roasted Turkey Breast with Homemade Dressing

Tender Pork Loin with Beer Mustard Marinade

Roasted Garlic Mashed Potatoes and Gravy

Chef's Choice of Vegetable

Dinner Rolls and Butter

New York Style Cheesecake with Mixed Berries

PASTA THEME

\$15 per person. Add grilled chicken for \$3 per person.

Mixed Green Salad or Caesar Salad

Warm Garlic Bread

Choice of One Pasta:

- Linguine or Cavatappi

Choice of Two Sauces:

- Italian Sausage Marinara
- Creamy Alfredo
- Vegetable Marinara
- Vodka Tomato Cream

Choice of One Dessert:

- Bailey's Irish Cream and Chocolate Bundt Cake
- White Chocolate Raspberry Cheesecake
- Assorted Dessert Bars

THEME BUFFETS

BBQ



*All meals include iced tea and water.
BBQ buffets are priced to include a total of three items from the Salad and Side selections.
You may add an additional salads or sides for an additional charge.*

All entrees are priced for a minimum of 25 guests.

MEAT

- Shredded BBQ Pork on Hoagies. 11.
- BBQ Chicken Breast, Legs and Thighs. 12.
- Thin Sliced BBQ Beef on Hoagies. 11.50
- Cowboy Spiced BBQ Pork Ribs. 16.
- Amber Ale Brats with Kraut on Hoagies. 11.
- Bone-In Fried Chicken. 16.50
- Grilled Beef or Veggie Burgers. 11.
- Grilled Buffalo Burgers. 14.
- Chicken Fried Steaks. 11.
- Thai Salmon Burgers. 11.
- Grilled Ribeyes. 22.
- Grilled New York Strip Steaks. 22.
- Grilled Sirloin Steaks. 23.5
- Boneless Chicken Breast Sandwiches. 11.

SALADS

- Traditional Cabbage Coleslaw
- Creamy Potato Salad
- Seasonal Fresh Fruit Salad
- Baby New Potato Salad with Bacon and Chives
- Tortellini Salad with Veggies and Olives
- Mixed Green Salad with Choice of Dressing
- Pasta Salad with Fresh Veggies
- Black Bean and Corn Salad with Fried Tortilla Strips

SIDES

- Corn on the Cob (seasonal)
- Fresh Sliced Watermelon (seasonal)
- Homemade Mac and Cheese
- Fresh Veggies with Ranch Dressing
- Creamy Mashed Potatoes and Gravy
- Roasted Yukon Gold Potatoes
- Jalapeno Cheddar Corn Bread
- Fresh Baked Bread with Butter
- Baked Potatoes with Sour Cream and Butter
- Cowboy Baked Beans
- Tri Colored Tortilla Chips and Salsa

DESSERT

- Strawberry Shortcake
- Classic Chocolate Brownies
- Cookies, Assorted Flavors
- Apple, Peach or Blackberry Cobbler
- Assorted Dessert Bars