



CASUAL BUFFETS

Buffet items are priced to include iced tea and water.

All entrees are priced for a minimum of 25 guests.

Additional entrees may be added for an extra charge.

ENTREES

Southwest Chicken Chowder or Chili in Bread Boules.

Grilled Chicken Breast Sandwiches.

Shredded BBQ Pork on Hoagies.

Turkey, Ham, Crispy Chicken or Veggie Wraps.

Roast Beef Wraps.

Assorted Cold Cut and Veggie Sandwiches.

Make Your Own Sandwich Buffet.

French Dip Sandwiches.

Chicken Philly Sandwiches.

Beef Philly Sandwiches.

Chef's Salad Bar.

Chicken Cobb Salad Bar.

Chicken and Green Chili Enchiladas.

SIDES

Fresh Fruit Salad.

Tossed Green Salad with Dressings.

Spinach Salad with Oranges, Almonds and Cranberries.

Caesar Salad.

Traditional Cabbage Coleslaw.

Creamy Potato Salad.

Pasta Salad with Fresh Veggies and Olives.

Quinoa Salad with Chopped Kale and Veggies.

Fresh Cut Veggies with Ranch and Hummus.

Steamed Mixed Veggies or Broccoli.

Steamed Green Beans.

Fresh Chips with Homemade Salsa.

Potato Chips.

Fresh Baked Bread with Butter.

Garlic Bread.





DINNER BUFFETS

MEAT • FISH • PASTA

All meals include garlic bread, iced tea and water.

All entrees are priced for a minimum of 25 guests.

Additional entrees may be added for an extra charge.

ENTREES

POULTRY

Chicken with Mushroom Marsala Sauce and Pasta.
Chicken with Tomato Lemon Garlic Sauce and Pasta.
Chicken Piccata with White Wine Caper Sauce and Pasta.
Bone-In Fried Chicken.
Herb Roasted Bone-In Chicken Quarters.
Turkey Breast with Mashed Potatoes and Gravy.
Chicken Parmesan with linguine and marinara.
Fettuccine Alfredo with Grilled Chicken Breast.

BEEF

Roasted Tenderloin with red wine demi glace.
Prime Rib with Au Jus and Horseradish.
Grilled Ribeyes.
New York Strip Steaks.
Roasted Tenderloin Medallions and Shrimp Scampi.
Balsamic Marinated Flank Steak.
Spaghetti with Meatballs.

FISH, SEAFOOD AND VEGGIE

Fresh Baked Salmon with Lemon, Herbs and Rice.
Shrimp Scampi.
Cheese Tortellini with Tomato Vodka Sauce.
Cheese Manicotti with Marinara Sauce.
Penne Pasta with Alfredo and Marinara Sauces.

PORK

Pork Loin with Beer Mustard Marinade.
Pork Loin with Mushroom Marsala Sauce.
Glazed Honey Ham.

SALADS + SIDES

Caesar Salad or Mixed Green Salad.
Spinach Salad with Oranges, Almonds and Cranberries.
Fresh Fruit Salad.
Pasta Salad with Veggies and Olives.
Quinoa Salad with Chopped Kale and Veggies.
Steamed Mixed Vegetables or Broccoli.
Steamed Green Beans.
Fresh Cut Veggies with Ranch and Hummus.
Mashed Potatoes with Butter.
Creamy Twice Baked Potatoes.
Roasted Yukon Potatoes.
Maple Mashed Sweet Potatoes.
Baked Potato with Sour Cream.
Cavatappi with Tomatoes, Spinach, Olives and Garlic.
Pasta with Marinara Sauce.
Wild Rice Pilaf with Celery, Carrots and Onions.
Quinoa with Fresh Herbs.



DINNER BUFFETS

THEME

All meals include iced tea and water.

All entrees are priced for a minimum of 25 guests.

FAJITA OR TACO THEME ———

Tri Colored Tortilla Chips and Homemade Salsa
Spanish Rice and Black Beans
Seasoned Ground Beef and Sliced Chicken Breast (*taco*)
- OR -
Seasoned Sliced Steak, Sliced Chicken Breast, Roasted Onions and Peppers (*fajita*)
Shredded Cheese, Tomatoes, Sour Cream, Shredded Lettuce, Flour Tortillas, Corn Hard Shells
(Add Guacamole for an extra charge)
Classic Chocolate Brownies or Churros

ITALIAN THEME ———

Appetizers:
• Tomato Basil Bruschetta and Cheese and Cracker Tray
Mixed Green Salad or Caesar Salad
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:
• Lemon Cheesecake with Blueberry Sauce
• Chocolate Bread Pudding
• Classic Chocolate Brownies

AMERICANA THEME ———

Appetizers:
• Asparagus and Mozzarella Wrapped in Prosciutto
• Mushrooms Stuffed with Crab and Cream Cheese
Spinach Salad with Mandarin Oranges, Almonds, Dried Cranberries and White Wine Vinaigrette
Slow Roasted Turkey Breast
Tender Pork Loin with Beer Mustard Marinade
Roasted Garlic Mashed Potatoes and Gravy
Chef's Choice of Vegetable
Garlic Bread
New York Style Cheesecake with Berries

PASTA THEME ———

Mixed Green Salad or Caesar Salad
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 Bundt Cake
• White Chocolate Raspberry Cheesecake
• Assorted Dessert Bars



THEME BUFFETS

BBQ

All meals include iced tea and water.

All entrees are priced for a minimum of 25 guests.

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MEAT

Shredded BBQ Pork on Hoagies.
BBQ Chicken Breast, Legs and Thighs.
Thin Sliced BBQ Beef Brisket on Hoagies.
Cowboy Spiced BBQ Pork Ribs.
Beer Brats with Kraut on Hoagies.
Bone-In Fried Chicken.
Grilled Beef or Veggie Burgers.
Grilled Buffalo Burgers.
Boneless Chicken Breast Sandwiches.

SIDES

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

SALADS

Traditional Cabbage Coleslaw.
Creamy Potato Salad.
Seasonal Fresh Fruit Salad.
Tortellini Salad with Veggies and Olives.
Mixed Green Salad with Choice of Dressing.
Pasta Salad with Fresh Veggie and Olives.

DESSERT

Strawberry Shortcake.
Classic Chocolate Brownies.
Cookies, Assorted Flavors.
Apple, Peach, Cherry or Mixed Berry Cobbler.
Assorted Dessert Bars.

