

International Buffets:

Buffets include iced tea.

Mexican Fiesta Buffet

\$21.75 /person

Fajitas

marinated grilled sliced beef and chicken, fire roasted peppers, onions, sour cream, cheese, salsa and warm flour tortillas

Carnitas

slow roasted chili-rubbed citrus pork

Roasted Corn & Black Bean Salad

black beans, onions, bell peppers, roasted corn, cilantro & tortilla strips

South of the Border Salad

red onions, tomatoes, jicama, and cilantro vinaigrette

Arroz Mexicano

Mexican rice with beans

Papas Chorizo

fire-roasted potatoes, chorizo sausage and jack cheese

Chips N Salsa

tortilla chips, salsa roja, salsa fresca, and jalapeños

Capirotada

traditional bread pudding

50 person minimum

International Buffets from Around the World:

Taste of Italy Buffet

\$22.50 /person

Pollo con Carciofi

pan-seared chicken, artichokes, prosciutto, onions and lemon

Salsiccia di peperone e cipolla

Sausage peppers and onion in a parmesan marinara

Rigatoni all Amatriciana

pancetta, mozzarella, basil and Marinara sauce

Antipasti 'Assortiti'

'little bites' of Italian cold cuts, cheese and assorted olives

Insalata Caesar, parmesan croutons

Bruschetta garlic bread and chopped tomato

Tiramisu

Continental Buffet

\$17.75 /person

Carved Marinated Roast Turkey Breast, cranberry-apricot chutney
& rice pilaf

Roasted Vegetables mushrooms, zucchini, yellow squash & carrots

Herb Yukon Mashed, sour cream & onions

Bistro Salad, fresh greens, seasonal vegetables, hard boiled eggs a cracked
pepper vinaigrette

Three Bean Salad: feta cheese, olives, cucumbers, tomato, and a herb vinaigrette

Chocolate Mousse

50 person minimum

International Buffets from Around the World:

Buffets include regular and decaffeinated coffee and iced tea.

French Bistro Buffet

\$26.50 /person

Carved Sirloin au Poivre, wild mushrooms & pepper cream sauce

Chicken Paillard, sauté pounded chicken breast with Provençale herbs

Haricots Verts and Grilled Asparagus with roasted tomato and shallot

Dauphinoise Potato sliced potato, garlic and cream

Baby Greens, Chevre, bacon and toasted pecan

Lentil Salad, carrot, red onion, diced tomato with red wine vinaigrette

Provençale Tomato & Bread Salad with black olives and romaine

Flourless Chocolate Cake

Southern Barbeque Buffet

\$22.75 /person

Honey Dipped Fried Chicken

Carved BBQ Brisket of Beef, creamed horseradish & barbeque sauce

White Cheddar Au Gratin Potato

Pork Slab Baked Beans

Succotash sweet corn, lima bean and sweet butter

Macaroni and Cheese

Southern-Style Coleslaw

Iceberg Wedges, tomatoes, red onions, crisp bacon & blue cheese dressing

Fresh Baked Cornbread Muffins

Peach Cobbler

50 person minimum

Dinner Options - a la Carte:

First Course: Appetizers

Signature Crab Cake grill corn and tomato salsa, smoke paprika remoulade	\$6.75 /person
Jumbo Shrimp Cocktail watercress and zesty cocktail sauce	\$6.75 /person
Tuna Tartare Crème Fraiche, basil oil and brioche toast points	\$7.75 /person
Smoked Salmon capers, egg, shallots, tomato, dill cream cheese	\$6.75 /person
Chipotle` BBQ Shrimp roasted corn griddle cake	\$7.75 /person
Seared Scallops spinach, Pernod and lemon aioli	\$7.75 /person

Second Course: Spectacular Salads

Iceberg Wedge with Blue Cheese crunchy iceberg lettuce, tomato, red onion, crisp bacon and creamy blue cheese dressing	\$4.75 /person
Classic Caesar Salad crisp romaine, creamy Caesar dressing, garlic crouton and parmesan cheese	\$3.75 /person
Romaine Hearts hearts of romaine lettuce, tomato, herb goat cheese and balsamic vinaigrette	\$4.75 /person
House Salad crisp romaine and green leaf lettuce, tomato, cucumber, carrot and creamy Italian	\$3.75 /person
Salad Nicoise seared tuna, green bean, hard boiled eggs, tomato, caper and potato with vinaigrette	\$5.75 /person

Dinner Options - a la Carte:

Third Course: Perfect Pastas

Wild Mushroom Ravioli madeira cream and fresh sage	\$6.75 /person
Fusilli with Grilled Fresh Vegetables pesto sauce & Romano cheese	\$5.75 /person
Ziti al Pomodoro fresh tomato-cream sauce	\$4.75 /person
Penne with Shrimp crisp pancetta, garlic, herbs & roasted peppers	\$7.75 /person
Rigatoni with Sausage & Peppers fresh tomato & basil	\$5.75 /person

Fourth Course: Entrees

Potato Crusted Salmon spinach and roasted shallot	\$17.25 /person creamed
Asian Seabass Imperial broccolini and roast garlic parmesan polenta	\$17.75 /person
Herb Roast Prime Rib of Beef duchess potato, brandy-peppercorn sauce	\$18.75 /person
Filet Mignon gorgonzola whipped potato and mushroom red pepper-merlot sauce	\$27.75 /person
Filet Mignon & Crab Cake yukon gold mashed potato and green asparagus	\$32.00 /person
Herbed-Butter Grilled Chicken sweet potato puree & vegetable ratatouille	\$16.50 /person
Chicken Parmesan – Marsala - Franchise free range chicken breast and penne pasta	\$15.75 /person

50 person minimum