Our themed buffets are designed to be maintained by service staff for up to two hours per event. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, Bottled Water, Coke, Diet Coke, Sprite.

20 Guest minimum. Counts below our minimum may incur additional fees. 1.50 per guest over-time fee for exceeding service hours.

Dietary restrictions are subject to additional charges.

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**VEGETARIAN PASTA BUFFET**

18.00 per guest
- Breadstick
- Caesar Salad
- Italian Style Green Beans
- Penne Pasta Sauteéd with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese
- Select One:
  - Cannoli
  - Cheesecake

*Add Chicken Parmesan 6.00 per guest*

**ITALIAN BUFFET**

23.00 per guest
- Garlic Bread & Focaccia
- Antipasto Salad
- Roasted Seasonal Vegetables
- Penne Pasta with Marinara
- Select One:
  - Sausage, Peppers & Onions
  - Chicken Parmigiana
  - Lasagna with Meat, Cheese or Vegetable Filling
  - Stuffed Shells with Florentine Sauce
- Select One:
  - Tiramisu
  - Cannoli
  - Double Chocolate Cake

*Add an additional entrée 6.00 per guest*

**TASTE OF SAN JUAN**

21.00 per guest
- Pan de Agua with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian Dressing
- Arroz con Pollo
- Pernil with Arroz con Gandules
- Fried Plantains
- Flan
- *Substitute Tres Leches Cake 3.50 per guest*

**MEDITERRANEAN BUFFET**

23.00 per guest
- Hummus with Pita Triangles
- Classic Greek Salad with Vinaigrette
- Spanakopita
- Select One:
  - Lemon-Oregano Chicken
  - Grilled Chicken with Tomato & Fennel
  - Moroccan Beef
  - Israeli Couscous
  - Baklava or Lemon Bars

*Add an additional entrée 6.00 per guest*

**SOUTHERN COMFORT BUFFET**

25.00 per guest
- Mini Corn Muffins with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings
- Select One:
  - Jack Daniels Smoked Pork Ribs
  - Fried Chicken
  - Macaroni & Cheese
  - Candied Yams
  - Collard Greens
- *Add an additional entrée 6.00 per guest*

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**TASTE OF BOMBAY**

23.00 per guest
- Naan Bread
- Cucumber Raita
- Vegetable Korma
- Chana Masala
- Basmati Rice
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam
- Sultani Kheer

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*ALL PRICES SUBJECT TO CHANGE*

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**VEGETARIAN**

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**VEGAN**

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**GLUTEN-FREE LOCAL**

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**GF GLUTEN-FREE**

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**LOCAL**

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**UNIVERSITY CATERING**
THEMED BUFFETS

ASIAN BUFFET
21.00 per guest
- Fried Vegetable Pot Stickers v
- Sweet & Sour, Hot Mustard & Soy Sauce
- Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing v
- Select One:
  - Stir-Fried Beef & Broccoli GF
  - Sesame-Orange Chicken GF
  - Vegetable Stir-Fry with Tofu v vGF
  - Shrimp Lo Mein
- Select One:
  - Steamed Basmati Rice v vGF
  - Vegetable Fried Rice v GF
- Fortune Cookies & Fresh Fruit Salad v vGF
Add an additional entrée 6.00 per guest

SOUTHWEST BUFFET
21.00 per guest
- Select One:
  - Chicken Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Beef Fajitas with Peppers & Onions & Warm Flour Tortillas
  - Portabella Fajitas with Peppers & Onions & Warm Flour Tortillas v
  - Beef Tacos with Corn Taco Shells & Warm Flour Tortillas
- Select One:
  - Black Bean & Roasted Corn Salad vgn GF
  - Vegetarian Refried Beans vGF
Served with:
- Lime & Cilantro Rice vGF
- Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa v
- Tortilla Chips vGF
- Sopapilla with Chocolate Sauce v
Add an additional entrée 6.00 per guest

BAKED POTATO BAR
17.00 per guest
- Baked Potato with Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Shredded Cheddar Cheese, Sour Cream, Fresh Chives, Butter & Margarine GF
- Add Mixed Green Salad with Croutons
- Select One Dessert
  - Otis Spunkmeyer Cookies & Brownies v
  - Plain & Chocolate Dipped Macaroons v

THANKSGIVING YEAR-ROUND BUFFET
23.00 per guest
- Dinner Roll Assortment with Butter & Margarine
- Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette vGR GF
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing v
- Select One:
  - Candied Yams vGR GF
  - Corn Casserole v
  - Glazed Carrots vGR GF
  - Sautéed Green Beans vGR GF
- Mashed Potatoes vGF
- Cranberry Orange Relish vGR GF
- Select One:
  - Apple Pie with Whipped Topping v
  - Pumpkin Pie with Whipped Topping v
Add an additional side 3.00 per guest

ISLAND LUAU BUFFET
23.00 per guest
- Hawaiian Sweet Bread with Butter & Margarine v
- Mixed Greens Salad with Honey Ginger Dressing
- Select One:
  - Teriyaki Glazed Chicken with Pineapple Mango Relish GF
  - Kalua Pork GF
  - Roast Atlantic Salmon with Tropical Salsa GF
- Crisp Vegetarian Spring Rolls v
- Sweet & Sour, Hot Mustard & Soy Sauce
- Sticky Rice vgn GF
- Fruit Filled Macaroons v
Add an additional entrée 6.00 per guest

SOUP IN A BREAD BOULE WITH SALAD
17.00 per guest
- Choice of 2 Soups
  - Seafood Chowder
  - Beef Stew
  - White Chicken Chili
  - Vegetarian Chili vgr GF
- Choice of one Salad
  - Mixed Greens v
  - Caesar Salad v
  - Mesclun Salad vGR GF
- Select One Dessert
  - Otis Spunkmeyer Cookies & Brownies v
  - Plain & Chocolate Dipped Macaroons v

VEGETARIAN v vGF GLUTEN-FREE v GF LOCAL
Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serviceware & standard linens for the buffet. 20 Guest minimum.

Grill cook charges of 40.00 per cook per hour (including set up and tear down) will be added.

Dietary restrictions are subject to additional charges.

**BACKYARD BARBECUE**

16.00 per guest
- 1/3 lb. Hamburgers with Buns
- All-Beef Hot Dogs with Rolls
- Veggie Burgers with Buns (Available on Request) \(^v\) \(^G\) \(^F\)
- Condiments & Garnish:
  - Sliced American Cheese \(^v\)
  - Ketchup, Mustard & Relish \(^v\)
  - Lettuce, Sliced Tomato, Diced Onion & Pickle Spears \(^v\)
- Select Two Sides:
  - Baked Beans \(^vgr\) \(^GF\)
  - Potato Salad \(^vG\)
  - Macaroni Salad
  - Coleslaw \(^vGF\)
- Individual Bags of Assorted Kettle Chips
- Watermelon \(^vgr\) \(^GF\)
- Lemonade, Sweetened Iced Tea & Bottled Water

**NEW ENGLAND CLAM BAKE**

MARKET PRICE
- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine \(^v\)
- Steamed Clams with Drawn Butter \(^G\)
- Steamed Lobster with Drawn Butter & Lemon Wedges \(^GF\)
- BBQ Chicken Boneless Breast & Thighs \(^GF\)
- Select Two Sides:
  - Coleslaw \(^vGF\)
  - Corn on the Cob \(^GF\)
  - Boiled New Potatoes \(^vGF\)
  - Mixed Greens Salad with Croutons, Ranch & Italian Dressings \(^v\)
- Strawberry Shortcake \(^v\)
- Lemonade, Sweetened Iced Tea & Bottled Water

**SOUTHERN STYLE BARBECUE**

25.00 per guest
- Select Two Entrées (served with a sandwich roll):
  - House Smoked Pulled Pork Shoulder \(^GF\)
  - House Smoked Beef Brisket \(^GF\)
  - House Smoked Pork Ribs \(^GF\)
  - House Smoked Pulled Chicken \(^GF\)
  - Grilled Portabella Mushroom Caps \(^vGF\)
- Select Two Barbecue Sauces:
  - Jack Daniels Whiskey BBQ Sauce \(^vGF\)
  - Mango & Habanero BBQ Sauce \(^vGF\)
  - Strawberry Balsamic BBQ Sauce \(^vGF\)
- Select Three Sides:
  - Potato Salad \(^vGF\)
  - Carolina Coleslaw \(^vgr\) \(^GF\)
  - Corn on the Cob \(^vGF\)
  - Macaroni Salad
  - Baked Beans \(^vGF\)
  - Macaroni & Cheese
  - Collard Greens \(^GF\)
  - Mini Corn Muffin with Butter & Margarine \(^v\)
  - Watermelon \(^vgr\) \(^GF\)
- Select One Dessert:
  - Strawberry Shortcake \(^v\)
  - Pecan Pie \(^v\)
- Lemonade, Sweetened Iced Tea & Bottled Water

\(^v\) VEGETARIAN  \(^vgr\) VEGAN  \(^GF\) GLUTEN-FREE  \(^vGF\) LOCAL